

# *The Finest Italian Tuna*





**MONTE-CARLO FINE TASTE Ltd.**  
V.A.T GB 134 2685 18  
management@mcfinetaste.com

**Monte Carlo Office**  
ph.+33 678129516  
+33 633600185



Monte-Carlo Fine Taste Ltd.



*Flavours of Italy*



# *The Finest Italian Tuna*



*We choose, produce **high quality tuna**  
in glass jars, working mainly fresh  
fish of the Ionian Sea,  
from the fleet of our vessels.  
It adopts operating procedures and  
semi-industrial which **respects the**  
**nutritional qualities of the increase.***



## THE TUNA FACTORY

The production line for tuna in olive oil jars is among the most technologically advanced.

The company has highly qualified and specialized staff. Workers aware of the risks and issues, is able to provide consumers with healthy food. The management of the hygiene of the activities of fishery products is fundamental to ensure the health and preservation of the taste and microbiological quality of the food.

We have created the TUNA FACTORY where our fish is turned into a superior quality product. A tuna from the unique flavor, from a traditional recipe without preservatives. Our tuna is cooked in water and salt (non-steam) to keep intact its tasteful qualities and to ensure a high quality product processed separately, during food potting and cleaning, by hand. The pride of the TUNA FACTORY is the fishing, mainly in the Ionian Sea, of the BONITO and the ALBACORE





## The TUNA SPECIES

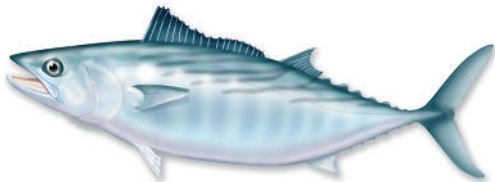


### ALBACORE (THUNNUS ALALUNGA)

After the Bluefin tuna (*Thunnus thynnus*) this Tunnide is the largest representative of the Mediterranean. Its most famous feature is its long pectoral fins, with which it uses to swim very fast. For the color of its meat is also known as white Tuna. Its distribution, as well as in the Mediterranean also includes temperate and tropical waters of all oceans. The meat is pinkish white and not red, it is considered better than the Bluefin because it is leaner. The meat is sold fresh and canned.

- Fishing zone Ionian Sea from 7 to 10 miles of the coast
- Fishing period May/June and September/November
- Weight From 5 kg to 30 kg
- Fishing gear Ferrettara net/longline

The albacore (*Thunnus Alalunga*) is a valuable species, its meat, has good consistency and low fat, typically white after cooking has been allowed the nickname white tuna.



### BONITO (SARDA SARDA)

This is a very well-known pelagic to sports fishermen who undermine them using various techniques. Typical of the family of the tunnidae is silver in color with, crisscrossed thin dark stripes that start at the tail to finish at the abdominal level. It can reach sizes of 90 cm in length, 10 kilograms of weight, but normally the specimens caught are over 5 kilograms. Its meat is suitable to be preserved in olive oil like those of the blue-fin tuna.

- Fishing zone: Ionian Sea from 200mt to 7 miles off the coast
- Fishing period: from November to May

Fish of the species "Sarda Sarda" caught in the Ionian Sea, has the characteristic of having white meat from unique softness for the most refined tastes.

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### YELLOW FIN

The only one among those processed by us that does not come from the Ionian Sea, but the Indian and Atlantic oceans (processed instead of the now rare and rightfully protected "Bluefin tuna", replaced on the Italians table, the unique taste, with great feedback and popular demand). This specimen was chosen with the same care, to ensure our consumers a high quality product, selected accurately between 20 and 30 kg to ensure smoothness of the meat that is immediately frozen on board in full, without suffering trauma and ensuring the cold chain from the fishing to the doors of our company before being treated with love as if we had caught it..

Best quality fillets obtained from the tuna "Yellow Fin" processed and cooked the same day. This allows the meat to remain at a level qualitatively better and to have that full and strong but at the same time tasty and delicate.



### SKIPJACK or ALLETTERATO (EUTHYNNUS ALLETTERATUS)

is the most beautiful representative of the tunni-dae family, characterized by the blue/bluish moiré blue/bluish on the back, crisscrossed with black lines. Can be confused with the young Bluefin tuna (*Thunnus thynnus*), but it differs for the dark spots placed just below the pectoral and pelvic fin. Usually the size fished by fishermen attest about 5/7 kilos, but there are specimens that comes to 122 cm to 16.5 kilograms..

- Fishing area: Ionian Sea from 2 to 7 miles off the coast
- Fishing period: from April to the end of August
- Weight From: 3 kg to 11 kg

Fillets obtained from the skipjack tuna (*Euthynnus Alletteratus*) caught in the Ionian Sea and processed directly cold. That allows for its red meat to maintain good consistency.



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- **TUNA** FROM 1700gr - 3000gr - 4200gr
- **BONITO** FROM 1700gr
- **SKYPJACK TUNA** FROM 1700gr - 3000gr - 4200gr
- **MIX TUNA AND SUN-DRIED TOMATOES SLIGHTLY SPICY**  
1700gr-3000gr-4200gr

JARS OF:

- **BONITO**
- **SKIPJACK**
- **ALBACORE**
- **VENTRESCA** is the most tender, the finest and the tastiest part of the tuna. This is the gourmet cut of fish. Due to its delicacy, is one of the most popular and valuable products in the market.

• **MEDITERRANEAN FLAVOURS SPECIALITIES**

Available in the following sizes 1000gr-300gr-190gr



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- **MACKEREL FILLETS IN OLIVE OIL**

Formats: 320gr-180gr



- **RED CHILLI SKIPJACK**

Fillets of tuna with strong flavor and texture, in slightly spicy oil, ideal as an appetizer  
Formats: 320 gr. -180 g



- **CHILLI TUNA**

INGREDIENTS: TUNA, OLIVE OIL, SALT, CHILLI, CAPERS  
Formats: 760 gr. - 320 gr. 280 gr. - 180 gr. - 145 gr



- **BONITO TUNA SAUCE**

BELL PEPPERS, CHILLI, BLACK OLIVES, ANCHOVIES AND CAPERS, LEMON  
Available in 180 g.



- **RED CHILLI TUNA BUZZONAGLIA**

Formats: 500 gr. - 180 gr.



- **TUNA W/ DRY TOMATO**

Formats: 500 gr. - 180 gr.



- **TUNA WITH GREEN OLIVES**

Formats: 760 gr. -280 gr. 180 gr



- **STUFFED PEPPERS WITH TUNA**

Formats: 300 gr. -190 gr.



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## HISTORY OF TONNARE\* in south of Italy (Puglia)

On "tunnidae", or more specifically on albacore, frigate tuna, Bluefin tuna, skipjack, the Apulia fishing gastronomy tradition dates back to the time of the Magna Greece.

Afterwards, it had great development, thanks to the numerous tonnare introduced during the Spanish domination. The city of Gallipoli had centuries of disputes with the neighboring Nardò for the tonnare even though the first exhibited a privilege certificate from a Royal Decree dated 1327 signed by the King of Naples Robert of Angiò, it did not worry the rivals, who continued undisturbed to catch the tuna that descended from the Gulf of Taranto with two tonnare, one located at St. Catherine's waters and one in the waters of St. Isidore.

Afterwards, the duo was joined by the tonnare of Porto Cesareo, always in the territory of Nardò, and that of Torre Pizzo in the territory of Taviano. Other tonnare were for some time in activity even at Torre Colimena and Torre Ovo near Campomarino in province of Taranto.

Ironically, the tonnara di Gallipoli and the tonnara of Isidore after centuries of rivalry ended their career together, both in 1974: the unstoppable and progressive decrease of catches and the consequent anti economy had surely laid down their end.

Once the tuna meat were preserved in salt, in jars of clay and wooden casks and, in order to be consumed, had to undergo laborious desalination steps, not always with a satisfactory outcome.

As a result, but you need to get at the end of the 18th century, you switch to conservation in olive oil. From the foregoing, it is clear how even the canned tuna in Puglia have an illustrious tradition behind it, and it's no coincidence that the city of Taranto gave its name to a well-known specialty in all Mediterranean countries since the middle ages: the "TA" which was the ven-

tresca or tuna belly (considered the best part) preserved in salt. In more recent times (and still to this day by some traditionalists), tuna conserved in oil was prepared, for storage, directly at home by everyone who had the opportunity while the less affluent also used as substitutes for less valuable frigate tuna (motuli) that during the transition period (April-May), followed by the abundant catch, usually reached popular quotes.

Today in Salento the fishing communities most active in the capture of these pelagic fish, mainly practiced with long line gear or surface long-liners, are above all those of Porto Cesareo di Santa Maria di Leuca, although the capture of a large tuna, is purely incidental, having the fishermen mainly target the swordfish.

Specifica is on the other hand, the summer-autumn fishing season of albacore, one of the best species of tuna, tastefully speaking, as it has white, very delicate and digestible meat, fit to be consumed fresh as much as to be preserved in oil.

\*In Sicily, the mazes of nets, and also the places where the nets are set are called Tonnara. The maze uses just two net lines, called "raveras". One net is connected to the shore and other line is secured in deeper water. Those lines have smaller oblique lines which lead to the central pool. This simple maze works because tuna are not able to see the exit from the central pool, and remain inside.

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From an ancient recipe of fishermen, improved in restaurants, was born the idea of giving a soul to our ancient tonnara and launch an additional challenge, putting on the market a "different" product that could maintain the peculiarities and characteristics of artisanal tuna but also perceived as a certified product and fully traceable, from the short supply chain exclusively within the company (from the fishing, processing until the sale.)

Today our tuna is the only Apulia genuine productive reality of our region. Vessels from the Group fish weekly from the clear waters of the Ionian Salentino to guarantee to the consumers a unique product, Puglia ... Incomparable!

It is to adapt to market dynamics comes the strong intention not to pursue at all costs the most famous Bluefin tuna, now endangered, making known to everyone the types of tuna typically from the Ionian salentino: Bonito, skipjack and Albacore.

These tuna, equally good, of reliable freshness, high protein and loads of Omega 3, since the fishing process don't wait more than 24 hours to be processed, and once entered into the production cycle are professionally processed for their meat not to suffer trauma, and to be cut, bled and then finally cooked but non-steamed! (as is the practice of most canneries) but cooking in a supremely broth exalted and completed with scents and flavors of our land.

After cooking, our tuna is ready to be consumed, because it is already flavorful, but to further improve its quality and to be easily traded, it is put in jars filled with oil, strictly from our land and then sterilized to ensure their conservation and put to rest for 4 or 5 months in the dark for a perfect ripening.

Other than canning, this is a real tuna Salentino workshop, "tuna km 0". That's why the our group defines itself as distinct from competition and willing to transmit and distribute to the most careful readers, a clear message, that is, to not only look for the lowest price in the purchase, but you start paying attention to the label, because today with globalization there is less and less transparency in declaring the origin of the products we consume, therefore we can say loudly that Our Tuna presents itself to its consumers, with a product that is: Tasty, healthy, sustainable ...And the Salentino proud!



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