



FOR



D.O.P. UMBRIA EXTRA VIRGIN OLIVE OIL



The history of Monini goes back to the beginning of the century. For three generations the Monini family has been selecting the highest quality olives to bring to its customers the best oils available. Mr. Zeferino Monini, the founder's grandson, is still personally selecting the best oils from many Italian regions. This DOP Umbria Special Selection EVOO was created exclusively for Culina Restaurant at the Four Seasons Hotel Los Angeles at Beverly Hills for the enjoyment of its customers and friends.

- **DOP** stands for **D**enomination of **P**rotected **O**rigin
- Product is obtained from **HAND PICKED** olives in Umbria, a region of Central Italy
- Olive varietals used in production are: Moraiolo, Leccino, Pendolino, Frantoia
- Oil is obtained by mechanical pressure of the olives, without any additives, preservatives or chemicals
- This exquisite EVOO is cold-pressed
- Taste Profile: fresh and full bodied olive taste. Almond and woody notes with a nice smooth finish
- Color: medium-intense green with golden hues
- Aroma: nutty and slightly pungent

FOR MORE INFORMATION ON
MONINI PRODUCTS PLEASE VISIT:

WWW.MONINI.US

OR CALL **203-750-0531**