



MONOGRANO

The Monograno Felicetti range strives to combine the accurate selection of the organic raw materials (the best cereal grains, the pure air and pure water of the Trentino region) together with a most vivid expression of pasta making art to exceed high expectations of all pasta-lovers, often professionals in the catering field, while adhering to the demands of ethically and environmentally sound conduct.



MATT

This is a strong and rich variety of durum wheat, which is at its best when farmed in Puglia and Sicily. Skilfully our master pasta makers turn it into a premium product that during cooking releases scents of hay, desiccated coconut, and a hint of spun paste. Its flavour is reminiscent of stone cooked bread, butter and bamboo shoots.



fusilloni

CODE FEL 531
UNIT/CASE 12X500G
UNIT BARCODE 8000755021840



spaghettoni

CODE FEL 532
UNIT/CASE 12X500G
UNIT BARCODE 8000755021079



tagliatelle with eggs

CODE FEL 534
UNIT/CASE 12X500G
UNIT BARCODE 8000755027910



penne ritorte

CODE FEL 544
UNIT/CASE 12X500G
UNIT BARCODE 8000755021703



eliche

CODE FEL 545
UNIT/CASE 12X500G
UNIT BARCODE 8000755021727

KAMUT® khorasan

This Khorasan wheat originated in the Middle East several thousand years ago and is the ancestor of our modern durum wheat. Skilfully our master pasta makers turn it into a premium product that during cooking releases scents of white flowers and freshly peeled fruit. Its flavour combines a hint of pine and macadamia nuts with nuances of edible flowers.

spaghetti

CODE FEL 501
UNIT/CASE 12X500G
UNIT BARCODE 8000755001057



fusilli

CODE FEL 502
UNIT/CASE 12X500G
UNIT BARCODE 8000755001781



chioccioline

CODE FEL 503
UNIT/CASE 12X500G
UNIT BARCODE 8000755001736

linguine

CODE FEL 504
UNIT/CASE 12X500G
UNIT BARCODE 8000755001521

FARRO

Spelt has been in use since the ancient days of Celts, Egyptians and Etruscan. Skilfully our master pasta makers turn it into a premium product that during cooking releases delicate scents of machis, fresh nut and cooked aubergine. Its texture is firm and slightly crunchy, like bread crust, with a flavour that combines hints of peanut butter and red date.

spaghetti

CODE FEL 505
UNIT/CASE 12X500G
UNIT BARCODE 8000755011056



penne rigate

CODE FEL 506
UNIT/CASE 12X500G
UNIT BARCODE 8000755011698



rigatini farro

CODE FEL 507
UNIT/CASE 12X500G
UNIT BARCODE 8000755011773

“IL CAPPELLI”

Monograno, like fine wine, is made with attention to varietal and terroir, so we borrow wine terminology to describe this exceptional pasta. Made with a rare strain of durum wheat discovered at the turn of the last century by one of Italy's greatest scientists. Grown on organic farms in Puglia for optimum flavor, recreating the wholesome taste of bygone years.

spaghettoni

CODE FEL 540
UNIT/CASE 12X500G
UNIT BARCODE 8000755031030

il Valentino

CODE FEL 541
UNIT/CASE 12X500G
UNIT BARCODE 8000755031085



pennoni

CODE FEL 542
UNIT/CASE 12X500G
UNIT BARCODE 8000755031559



spiralotti

CODE FEL 543
UNIT/CASE 12X500G
UNIT BARCODE 8000755031580

