



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.

*spaghettini*

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

