

Catalog Monterosso

This year's international awards



For five years among the world's
most awarded olive oils



monterossoistra.com



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OLIVE OILS

NEW DESIGN
Available in
October

NEW DESIGN
Available in October



* Possibility of personalizing gift packaging.

*The minimum quantity for logo printing is 20 identical gift boxes.

PREMIUM - For preparing and gently finishing dishes

100% extra virgin olive oil

Harmonious, medium intensity

Available in black and blue, in 0.25 l and 0.50 l bottles.

Extra virgin olive oil, from olives harvested on our own estate. The young, green olives were cold pressed within a few hours of being picked. It has a very fruity taste, prepared from six varieties of olives (Istrska belica, Leccino, Pendolino, Maurino, Ascolana and Picholine).

This oil has a rich, but not overly pronounced flavor, making it ideal for everyday use and sophisticated culinary creations. It is versatile in cooking, as it offers a balanced flavor that does not overpower dishes, but complements them nicely.

It is mainly used for:

- Salads and cold dishes – Great for fresh salads, carpaccio, mozzarella with tomatoes and bruschetta.
- Seafood – It goes well with fish, shellfish and other seafood specialties, as it highlights the natural flavor of the ingredients.
- Meat dishes – Ideal for poultry, veal and lightly roasted red meat.
- Vegetable Side Dishes – Perfect for roasted or boiled vegetables such as asparagus, zucchini, and artichokes.
- Pasta and risottos – Add at the end of cooking for a fuller and more aromatic flavor.
- Baking and desserts – It is used in some baked goods, such as olive cakes or cookies, where it replaces butter.



100% extra virgin olive oil

Available in several different versions, in 0.10 l, 0.25 l and 0.50 l bottles.

Merger suggestions:

- Red meat – Goes great with beef steaks, game and lamb, as it highlights the richness of the meat.
- Strong Cheeses – Perfect for aged cheeses like Parmesan, Pecorino, and Gorgonzola.
- Bean and Lentil Dishes – Adds depth to dishes such as bean soup, lentil stew, or hummus.
- Roasted vegetables – Goes especially well with eggplant, peppers, asparagus, and mushrooms.
- Pasta and risottos – Intensely enrich pasta with truffles, garlic, Parmesan or wild mushrooms.
- Bruschetta and bread – The best way to enjoy it in its purest form – with freshly baked bread and a salt flower.
- Hearty Stews – A great choice for rich stews and meat ragouts, as it adds a deep and spicy character.
- Due to its intensity, this oil is best for lovers of strong flavors who want the oil to become a key element of a dish.



GRAND SELECTION - To finish the meal

100% extra virgin olive oil

Harmonious, intense

Various designs

NEW DESIGN A
Available in
October

B

C

D

E

F

G



GRAND SELECTION WITH LEMON

- For preparing and finishing dishes
100% extra virgin olive oil with added
oil from organic lemon peels

Harmonious, intense, lemon flavor

Available in 0.25 l and 0.1 l bottles.

Extra virgin olive oil, from olives harvested on our own property. The young, green olives were cold pressed within a few hours of harvesting. The olive oil is enriched with oil from the peels of organic lemons.

An intense, premium olive oil with a lemon flavor, it is perfect for dishes where you want a refreshing citrus touch.

Its use is very wide:

Seafood – Perfect for grilled fish, shellfish, octopus, and tuna or salmon carpaccio.

- Salads – Goes great with arugula, chicory, feta cheese, nuts and citrus fruits.
- Vegetable Side Dishes – Especially good for roasted or boiled vegetables such as asparagus, zucchini, carrots, and avocado.
- Poultry – An ideal accompaniment to roasted chicken breast, turkey or duck.
- Pasta and Risottos – Great for toppings over shrimp pasta, lemon risotto, or even a simple aglio e olio with a lemony note.
- Sweet dishes – Add to fresh fruit (strawberries, oranges, mango), yogurt, ice cream, or even lemon cakes and tarts.
- Bruschetta and bread – A refreshing topping for toasted bread with ricotta, honey or fresh herbs.

This oil adds a fresh and invigorating note to dishes, while maintaining the characteristic rich texture of premium olive oil.



GRAND SELECTION WITH ORANGE

- For preparing and finishing dishes

100% extra virgin olive oil with the addition of organic orange peel oil

Harmonious, intense, orange flavor

Available in 0.25 l and 0.1 l bottles.

Extra virgin olive oil, from olives harvested on our own property. The young, green olives were cold pressed within a few hours of harvesting. The olive oil is enriched with oil from the peels of organic oranges.

Intense, premium olive oil with an orange flavor is an extremely aromatic and versatile oil that adds a slightly sweet-citrus note to dishes.

It goes perfectly with various dishes:

- Seafood – Perfect for salmon, tuna, shrimp, and shellfish as it highlights the natural sweetness of the seafood.
- Salads – It goes great with salads with fresh citrus fruits, nuts, avocado, arugula, or soft cheese such as burrata.
- Poultry and Red Meat – A great topping for roasted chicken, duck, or even tender veal.
- Vegetable dishes – It goes especially well with carrots, sweet potatoes, zucchini, and beets.
- Pasta and Risottos – A wonderful addition to shrimp risottos or pasta with nuts and cheese.
- Sweet dishes and pastries – Perfect for cookies, cakes (e.g. chocolate cake with olive oil), pancakes or even ice cream.
- Bread and spreads – Great for bruschetta with mascarpone, honey or nuts.

This oil brings a sophisticated sweet-citrus note and adds freshness and unique character to dishes.



GRAND SELECTION WITH CHILI -

For preparing and finishing dishes

100% extra virgin olive oil with added pepper oil extract

Harmonious, intense, spicy.

Available in 0.25 l and 0.1 l bottles.

Extra virgin olive oil, from olives harvested on our own property. The young, green olives were cold pressed within a few hours of harvesting. An oil extract from peppers is added to the olive oil.

Intense, premium olive oil adds a slightly spicy flavor to dishes and, combined with the refined flavors of olive oil, creates a rich aroma that awakens the senses and stimulates metabolism.

It goes perfectly with various dishes:

- Roasted or grilled vegetables (e.g. peppers, zucchini, eggplant) – adds the finishing touch.
- Seafood – drizzled over octopus, shrimp or squid.
- Pasta aglio e olio – chili oil takes it to a new level.
- Pizza or focaccia – a few drops at the end adds depth of flavor.
- Bruschetta with tomatoes – for a contrast between sweet tomatoes and spicy oil.
- Creamy soups (e.g. pumpkin or carrot) – chili oil for a sizzling heat.
- Fresh bread – as a dip, along with salt or parmesan.

This oil awakens flavors with its spicy elegance and adds a touch of boldness and sophistication to every dish.



GRAND SELECTION PLATINUM - To finish the meal

100% extra virgin olive oil (EDOO)

Harmonious, very intense

Available in 0.10, 0.25 and 0.50 l bottles.

World-award-winning EDOO from olives harvested in the best locations on our own estate. Young, green olives were cold-pressed within a few hours of harvesting.

When bottled, Grand Selection Platinum contained more than 900 mg/kg of polyphenols, or natural antioxidants, which is multiples of the content found in conventional EDOOs.

EDOO, high in polyphenols, is valued for its benefits, which are also scientifically supported and approved by the European Union (EU) in accordance with EU Regulation 432/2012:

- **It contributes to maintaining normal blood cholesterol levels.**
- **Protects blood lipids from oxidative stress.**
- **It helps maintain normal blood pressure levels.**

These claims are based on scientific research that shows that the polyphenols in high-quality EDOO can contribute to better health, especially when included in a balanced and healthy diet. In addition, this type of oil has a distinctive and complex aromatic flavor with a hint of spiciness and bitterness.

Highly phenolic EDOO is not only a culinary choice, but also a functional food that can have a positive impact on health. Its use is recommended in the diet of athletes, the elderly, people with cardiovascular problems and anyone who wants to improve their overall health. It can be used in cold dishes, salads, as an addition to vegetable soups or even as a natural dietary supplement - one tablespoon on an empty stomach can provide exceptional benefits for the body.



NEW DESIGN
Available in October

GRAND SELECTION PLATINUM

Luxury box - limited

100% extra virgin olive oil (EDOO)
Harmonious, very intense

6 × 0.5 l bottles in a luxurious, handmade box.

EDOO's world-award-winning olive oil is made from olives harvested in the best locations on our own estate. The young, green olives are cold-pressed a few hours after being picked.

Grand Selection Platinum contained more than 900 mg/kg of polyphenols, natural antioxidants, in the bottling, which is many times more than in conventional EDOOs.

EDOO, with its high polyphenol content, is valued for its benefits, which have been scientifically supported and approved by the European Union (EU) in accordance with EU Regulation 432/2012:

- **It contributes to maintaining normal blood cholesterol levels.**
- **Protects blood lipids from oxidative stress.**
- **It helps maintain normal blood pressure levels.**
- These claims are based on scientific research that shows that the polyphenols in high-quality EDOO can contribute to better health, especially when part of a balanced and healthy diet. In addition, this type of oil has a distinct, rich and complex aromatic flavor with hints of spiciness and bitterness.

Highly phenolic EDOO is not only a culinary choice, but also a functional food that can have a positive impact on health. Its use is recommended in the diet of athletes, the elderly, people with cardiovascular problems and anyone who wants to improve their overall health. It can be used in cold dishes, salads, as an addition to vegetable soups and even as a natural dietary supplement - one tablespoon on an empty stomach can bring extraordinary benefits to the body.



CASA BLEND - For preparing meals

100% extra virgin olive oil

Harmonious, gentle

Available in 0.75 and 1 l bottles.

The young olives were cold pressed within a few hours of harvesting.

Mild, premium olive oil has a delicate, balanced flavor and is also excellent for heat treatment, as it maintains its stability during cooking.

It is mainly used for:

- Salads and light dishes – Excellent for example for young, tender salads with fresh greens.
- Boiled, baked and roasted vegetables – Suitable for cooking and baking, as the mild flavor does not overpower the ingredients while providing healthy fat.
- Children's dishes - Due to its mild taste, it is also suitable for preparing children's meals.
- Sweet dishes – It can be used in pastries and cakes, where it gently replaces butter.
- Cold sauces and spreads – Perfect for mayonnaise, hummus, pesto and other mild dressings.
- Roasting – Great for gently roasting ingredients like onions, garlic or vegetables as it tolerates moderate heat well.

Because it is heat stable, it can be used for mild frying and baking, making it extremely versatile in the kitchen.



CHEF BLEND - For preparing food

100% extra virgin olive oil

Harmonious, gentle

Available in 5 l cans.

The young olives were cold-pressed within a few hours of being picked. The oil contributes to a fuller flavor of food and is suitable for preparing a variety of cold dishes, and due to its stability, also for heat treatment (cooking, baking) and preparing salads.

It is mainly used for:

- Salads and light dishes – Excellent for example for young, tender salads with fresh greens.
- Boiled, baked and roasted vegetables – Suitable for cooking and baking, as the mild flavor does not overpower the ingredients while providing healthy fat.
- Children's dishes - Due to its mild taste, it is also suitable for preparing children's meals.
- Sweet dishes – It can be used in pastries and cakes, where it gently replaces butter.
- Cold sauces and spreads – Perfect for mayonnaise, hummus, pesto and other mild dressings.
- Roasting – Great for gently roasting ingredients like onions, garlic or vegetables as it tolerates moderate heat well.

Because it is heat stable, it can be used for mild frying and baking, making it extremely versatile in the kitchen.



WINES



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MONTECLASSICO BRUT NATURE

Available in 0.75 and 1.5 l bottles.

Sparkling wine from Malvasia, made according to the classic method, Brut Nature Dosage Zéro. Brilliant golden color with an elegant green tint, full of fine crystalline bubbles. Monteclassico is the most elegant wine of the Monte Rosso estate. It has a rich fruity aroma, in which notes of thin orange and lime peel harmoniously intertwine with notes of green apple and green plum. All this is harmoniously complemented by the buttery scent of freshly baked croissants. The wine, made according to the classic method, is exceptionally dry, which, together with a harmonious medium body and pleasant minerality, gives it an unparalleled elegance. This rich but calm palette is harmoniously complemented by the taste of juicy vineyard peach, dry grass, flowers and spices, and a long and clear finish.

A great accompaniment for:

- oysters,
- fish,
- shells,
- fish dishes,
- octopus,
- lobster,
- various cheeses.



MONTECLASSICO ROSÉ BRUT NATURE

Available in 0.75 and 1.5 l bottles.

Sparkling wine made according to the classic method, Brut Nature Dosage Zéro, from Montepulciano grapes. The wine is a brilliant pink color with elegant fine bubbles. Monteclassico rosé is the most refined wine of the Monte Rosso estate. It has a rich fruity aroma, harmoniously complemented by the buttery scent of freshly baked croissants. The wine is exceptionally dry, which, together with its harmonious medium body and pleasant minerality, gives it an unparalleled elegance. Monteclassico rosé can be an excellent aperitif, as well as an excellent accompaniment to a variety of dishes.

A great accompaniment for:

- oysters, sushi, fish,
- shells,
- risotto with seafood,
- pasta with seafood.



MALVAZIA

Available in 0.75 l bottles.

Malvasia Monterosso represents the identity of Istria.

Her expression is genuine, sincere, and kind.

It is a delicate lemon color.

Cvetica offers lively, clear, youthful sensations reminiscent of apples, lime, and apricot with beautifully pronounced minerality.

Dry and lively in the mouth, light-bodied with a pronounced intense flavor and a pleasant, harmonious finish. Easy to drink.

It goes perfectly with most seafood dishes, such as:

- Shrimp, scampi grilled or in a buzara
- Fresh oysters or mussels on a skewer
- Sea bass, bream, sole – baked or in salt
- Fish carpaccio or tuna tartare

Malvasia emphasizes the tenderness of the fish, does not cover the flavor, and at the same time cleanses the mouth nicely with a slight acidity.

Also nicely accompanied by:

- Various risottos and pastas
- Young, mild cheeses
- Beautiful meso
- Salads and cold appetizers



MALVAZIA SELECTION

Available in 1.5 l bottles.

Aged white wine from Malvasia. Delicate golden yellow color. The bouquet is calm, discreet and full. Despite the years of maturation, it shows a beautiful primary character, clear varietal with a hint of vanilla. Ripe apples, pears, apricots. Fine, intertwined. Dry in the mouth, although due to full ripeness the grapes seem a little sweet, with a nice amount of acids, which seem to be one of the key components for the harmony of this wine. Precise, elegant aged Malvasia. A stronger, oily texture offers pleasant warmth and pleasure even on cooler days and summer evenings.

Excellent culinary compatibility, a very suitable accompaniment for:

- crabs
- fish
- octopus, other seafood
- pasta
- aromatic risottos
- dishes with stronger sauces
- more intense snacks.



NERONE / Selection

Available in 0.75, 1.5, 3 and 5l bottles.

A mature red wine from Montepulciano. The wine has a deep purple colour, a noble aroma and a harmonious taste. Nerone has a rich aroma with distinct notes of cherries and berries, dominated by raspberries and wild blackberries. The fruity notes, through licorice, imperceptibly turn into the scent of dark chocolate, wrapped in velvety vanilla and noble cedar. A dry wine with a full, medium body, in which moderate tannins and the softness of the warm fruity taste of berries with a hint of cocoa beans, which transform into noble sour cherries in the aftertaste.

The wine goes perfectly with:

- grilled fish,
- grilled meat,
- steak,
- game,
- well-aged beef,
- smoked meat dishes,
- beef,
- rich chocolate desserts.



CESARE SELECTION

Available in 0.75 l and 1,5 l bottles.

Tribidrag (zinfandel), rebo, montepulciano “Let’s dare to be different,” is one of our mottos. Being different is quite easy. But being different and showing high quality is something else entirely. Cesare is a bold wine. Nerone has already proven its uniqueness, but Cesare (Caesar), as the name suggests, has the ambition to go one step higher. Cesare 2020 is a medium-deep ruby color with a garnet hue. Despite four years of maturation, the bouquet seems youthful. It is complex, offering Mediterranean spices, dark red and black fruits, cherries, sour cherries, blackberries. Only gentle notes of smoke and toast hint that the wine has matured in wood. The wine is dry, it seems fuller, even though it can “only” handle 13% alcohol content. Tribidrag (zinfandel) “thickens” it, rebo makes it stand up. There are not many tannins and they are well formed. It is upright, firm, with a velvety texture, but at the same time floating. It is most convincing in the middle phase (midpalate), where it shows character, persistence and is full of flavor with plenty of concentration and finesse. An enigmatic, unique wine, it is difficult to place it. It easily deceives us into thinking that it does not come from the Mediterranean. It will be difficult to capture it in just one sip. Cesare represents a different, new paradigm of the Mediterranean. For selected moments. With very good maturation potential.

Food pairing: Game, barbecue, steak, smoked meat dishes, lamb, hearty sauces, Indian cuisine.



BRANDS

100% sadni distillate

Premium brandy made from our own fruit. In 0.50 l bottles.

There are two versions available:

Cherry brandy

Walnut brandy

Cherry brandy

Natural, dry cherry brandy, 100% fruit distillate, 42% vol.

We use exclusively our own, carefully selected, ripe, sweet cherries.

The distillation took place slowly and at a low temperature, which makes the quality of the brandy top-notch, and the aromatics very intense and refined, with a long aftertaste and a warming effect.

It is a premium product that will be recognized as such by both enthusiasts and connoisseurs of spirits.

Brandy made from our own walnuts with an extremely rich flavor

Natural brandy is prepared exclusively from our own green walnuts, which are macerated in 100% fruit distillate.

The aroma is very rich, the sweetness is slight, and the alcohol content is only 25%.

Due to the above characteristics and rich taste,

Monterosso Walnut brandy, very suitable as an aperitif or aperitif.

It will also work great as an accompaniment to rich desserts, especially if they contain nuts, coffee, chocolate, vanilla or dried fruit.

The long aftertaste and pleasant aromas will be present for a long time after consumption.

It is a premium product that will be recognized as such by both enthusiasts and connoisseurs of spirits.



FRUIT SPREADS

100% natural fruit spreads,
with a high fruit content and consequently an intense,
authentic taste. Available in 390 or 400 g jars. They are
suitable as additives to various dishes, e.g. cold cuts,
desserts, smoothies, various sauces and creams.

The flavors available are:

- Raspberries
- Peach
- Fig



FRUIT SPREAD - FIGS 400 g

100% natural, fine fruit spread made from homegrown figs.

This extremely delicate and slightly sweet spread preserves the authentic character of fresh figs – no hard particles, no excess sugar. With just a hint of vitamin C, minimal sugar, and pectin for natural thickening, it remains just as perfect every year. It is not a classic jam for bread, but a sophisticated gourmet addition that impresses in many superb combinations:

It goes well with:

- mature cheese (e.g. parmesan, pecorino, sheep's cheese),
- blue cheese (gorgonzola, roquefort),
- creamy cheese (brie, camembert, burrata),
- prosciutto, pancetta and game salami,
- foie gras or pâté,
- walnut bread, breadsticks and crackers with rosemary,
- baked goat cheese with arugula and walnuts,
- toasted toast with burrata and a drizzle of balsamic vinegar.

Wine accompaniment:

It goes perfectly with brut nature sparkling wine, full-bodied Malvasia or dessert wines such as port.



GIFT PROGRAM

Individual combination of oils, wines, spreads, spirits...



NEW DESIGN
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Some suggestions - price range 1

Premium 0.25 l in a gift box



Fruit spread 390 g in a gift box



Malvasia in a gift box



Classic brut nature sparkling wine



Grand Selection 0.1 l, various flavors, 1 bottle



Some suggestions - price range 2

Nerone Selection
in a gift box

Premium 0.5 l in a gift box



Two fruit spreads,
390 g each



Casa Blend 0,75 l



Classic sparkling wine 0.75 l,
brut nature in a gift box

Grand Selection 0.25 l in a gift box



or



Some suggestions - price range 3

Grand Selection 0,5 l



Grand Selection
Platinum 0,25 l



Gift pack 3 x 0.1 l



Casa Blend 1 l



Cesare Selection in a
gift box



Grand Selection 0.25 gift
package and fruit spread



Some suggestions - price range 4

100% fruit distillate from
cherry or walnut



Gift package



Grand Selection 2 x 0.25 l,
various flavors



Magnum 1.5 l in a gift
box



Classic sparkling wine 1.5 l, brut
nature in a gift box



Some suggestions - price range 5

Gift package



Gift package



Gift package



Gift package



Grand Selection 3 x 0.25 l
pure ali z okusi





For quotes, advice and orders, please contact:

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THE HEALTH MINISTER WARNS: EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO HEALTH!



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THE MINISTER OF HEALTH WARNS: EXCESSIVE ALCOHOL DRINK IS HARMFUL TO YOUR HEALTH!