



Handcrafted products sourced from the Sibillini Mountains

da agricoltura biologica



made in italy



Legumes Pasta

From the heart of the Sibillini Mountains, Azienda Agricola Monte Monaco handcrafts the best quality products combining old recipes part of the Mediterranean diet with innovative solutions part the modern society.

Proudly located in the heart of the Sibillini Mountains

The area around the Sibillini mountains represents one of the beauties of the Marche region in the centre of Italy. The territory and its landscapes are naturally adapted to crop organic legumes since the time of the Romans more than two thousand years ago.



Direct control of the ingredients and full traceability of the production chain

All ingredients are organic farmed and processed within the area around the Sibillini mountains.

Moreover Azienda Agricola Monte Monaco provides a comprehensive traceability of the entire production phases, from the legume's harvest up to the pasta manufacturing.





Legumes is one the key values of the Mediterranean diet

Legumes have a long history in human life.

They had been used by the Romans for their natural properties and since then are one of the pillars of the Mediterranean diet.

Legumes represent a sort of natural super food due to their high content of proteins, fibers and for the natural absence of gluten.

The American physiologist Ancel Keys after more than 50 years of researches has discovered that the Mediterranean diet is one the secret of the long longevity of the population of

“Le Marche” in the centre of Italy.

Wholemeal legume flour milled by stone-ground mill

We control with high care the milling process and we use only wholemeal legume flours milled by stone-ground mill



Only 100% legume flours and water

We use an old recipe developed with many years of experience by Mr Vittorio Petrelli, who is farming, milling and processing organic legumes for many years

The recipe contains only organic legume flour and water, both naturally sourced from the area around the Sibillini mountains. The flour is freshly milled is not pre-heated and is slowly extruded using a bronze drawing providing the rough texture and a good flavour.



A simple recipe originated from a long experience

- ✓ Freshly milled legume flours
- ✓ Slowly extruded using bronze drawing
- ✓ Dried at 38 C° for 7-8 hours
- ✓ Kept rest for further 24h before to be packaged





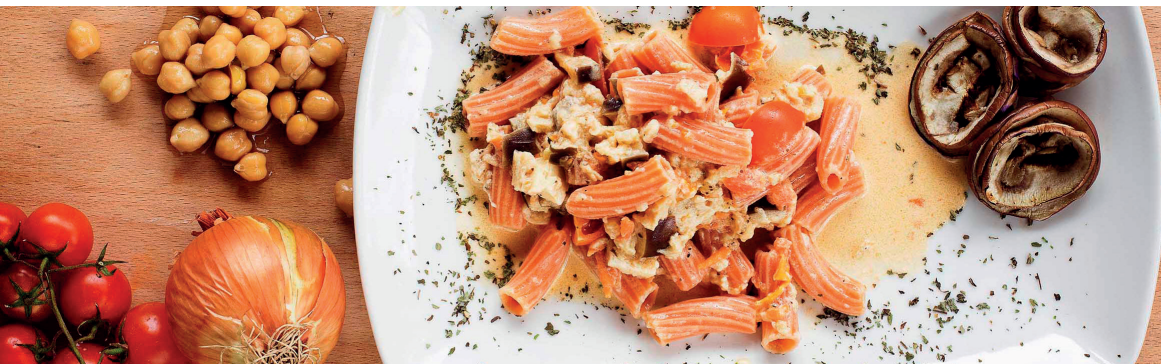
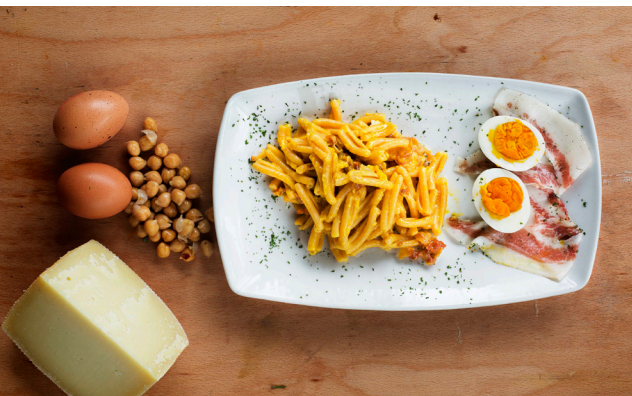
Rough texture and rich in flavour

- 100% legume flours ✓
- No preservatives ✓
- Naturally gluten free ✓
- High source of proteins ✓
- High source of fibers ✓
- High content of minerals ✓
- 100% vegan and alternative to meat proteins ✓
- Low content of salt ✓

More than quality handcrafted pasta

We provide legume ready in 5 minutes

Our pasta contains only 100% legume flours and represents the easiest way to get a natural source of proteins, fibers and minerals.



Our Legumes Pasta





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