



**viola**  
*imports inc.*

product catalog

Viola



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Truffles



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Spices & Salts



Dolci



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# Authentic Foods ~ Uncompromised Quality

Viola Imports was founded in 2001 with a commitment to provide a selection of unique specialty foods specifically chosen for their quality and authenticity.

Our products exemplify the passion, traditions and expertise of the producers.

Our commitment to excellence has earned us the respect of top chefs throughout the country and has allowed us to develop a network of loyal customers in both foodservice and retail.





## Acquerello Offering:

2.5 kg

1 kg

500 g

250 g

## Acquerello Aged Carnaroli Rice “The Ultimate Rice”

Estate-grown on the Colombara farm in the heart of Vercelli, Piedmont, Italy. Acquerello is the result of tradition and innovation. Creating “the ultimate rice” is a unique process that begins with the aging of the rice after cultivation. Next, the rice is gently refined with the exclusive helix method. In the final phase, the carefully selected grains are restored with their own precious germ using a patented process.

Acquerello is recognized by chefs worldwide for its culinary characteristics and is considered the “best rice in the world.” With Acquerello, risotto will always be perfect!



## Giachi Offering:

Primolio

Dolciolio

Colle del Giachi

Duomo

Allegretto

# Giachi Extra Virgin Olive Oil

From the beautiful Florentine hills of Tuscany, Giachi Oleari is a producer of superb extra virgin olive oils. With an emphasis on quality, Giachi's premium extra virgin olive oils preserve the rich flavors of the olives from the Chianti region. Giachi offers both the DOP and IGP guarantee with Colle del Giachi DOP and Duomo IGP. Duomo is the Gold Award Winner of the 2013 New York International Olive Oil Competition.





Giachi Extra Virgin Olive Oil



# Primolio

Primolio places Giachi in a class apart and continues to bring widespread acclaim from all over the world. The olives are harvested early to maintain the fresh and pure flavors that come from unripe, green olives. Primolio is an excellent finishing oil, slightly bitter and piquant with an excellent zesty taste.





#### De Carlo Offering:

Torre di Mossa

Arcamone Organic  
Extra Virgin Olive Oil

Sunkissed Cherry  
Tomatoes

Grilled Artichokes

Cerignola Olives

Black Olive Spread

Red Passion  
Tomato Spread

## DeCarlo

### Extra Virgin Olive Oil, Olives, Grilled Artichokes, Sunkissed Pomodorini

From the fascinating landscape of Puglia, the DeCarlo family's long tradition in the cultivation of olives and production of olive oil dates back to the year 1600. The antique stone mill has been restored and is vital for their production of "stone ground" olive oil. The DeCarlo family has won both national and international recognition for their "precious" olive oils. The Torre di Mossa was awarded Best Extra Virgin Olive Oil in the World by Flos Olei in 2013.







DeCarlo Extra Virgin Olive Oil



# DeCarlo

The excellent extra virgin olive oil is used to preserve the exquisite sunkissed cherry tomatoes, grilled artichokes and delicious pastes.



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## Mieli Thun Offering:

Acacia

Coriander

Dandelion

Fir Tree Honeydew

Rhododendron

Gift Sets

## Mieli Thun Monofloral Honeys

Traveling through Italy, from north to south, the Mieli Thun nomadic beekeeper brings his bees directly to the source at the peak of each flowering season. The result is a beautiful array of honeys whose flavors capture the essence of each flower.

Experience the fragrance of wild carrot, orange blossom, sunflower, French honeysuckle, lime tree and many more.





Mieli Thun Honey



# Sweet Gifts

A beautiful presentation of flavors in a special gift tube of ten, five or set of three mini jars.



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# Vinegars

## San Giacomo Offering:

Aceto Balsamico Tradizionale  
di Reggio Emilia

Essenza

Condimento San Giacomo

Agro di Mosto

Saba

Balsamela Apple Balsamic

Red Wine Vinegar

NEW ~ Beer Vinegar – Apple  
Quince Vinegar – Juniper Barrel  
Aged Vinegar

## San Giacomo Balsamic & Wine Vinegars

Acetaia San Giacomo is recognized as an award winning producer of balsamic vinegar. Born from the tradition of small production of balsamic for family consumption, the Acetaia San Giacomo today continues this fascinating work with the same methods and aging process to produce exquisite aged balsamic vinegars.

Essenza is the winner of the 2011 Silver Sofi Award!







## Balsamics



Vinegars

## Balsamic Vinegar

“Tradition” – the essence of the balsamic and the distinguishing characteristic. Agro, Essenza, Traditional Red, Silver and Gold – all with the same beginning of cooked grape must. Aging in different types of wood barrels, such as oak and chestnut, give the complexity and richness of the true balsamic.

## Wine Vinegar

From Acetaia San Giacomo, a beautiful selection of single varietal wine vinegars produced in the artisanal method amplifies the desired acidity and aroma of the natural fruit. Beer vinegar, quince and red wine aged in juniper are the “special” line.



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# Truffles

## Savini Tartufi Offering:

White Truffle Oil

Black Truffle Oil

100% Truffle Sauce

Truffle Gather's Sauce

Truffle Butter

Salt with Black Truffle

Honey with White Truffle

Figs in Truffle Honey

Truffle Mustard

Porcini Oil

## Savini Tartufi Truffle Products

The Savini Family has been passionately working with truffles for over four generations. Seasonal fresh truffles are gathered in the heart of Tuscany and brought directly to the family where the selection and delicate production process of the variety of truffle products takes place.

Guaranteed fresh, the Truffle Gatherer's Sauce, Truffle Butter, Truffle Oil, 100% Truffle Sauce, all made from the variety of truffles including fresh seasonal summer black truffle and prized winter white truffle, "Tuber magnatum Pico."





## Crafted Pasta Offering:

Verrigni

Caponi

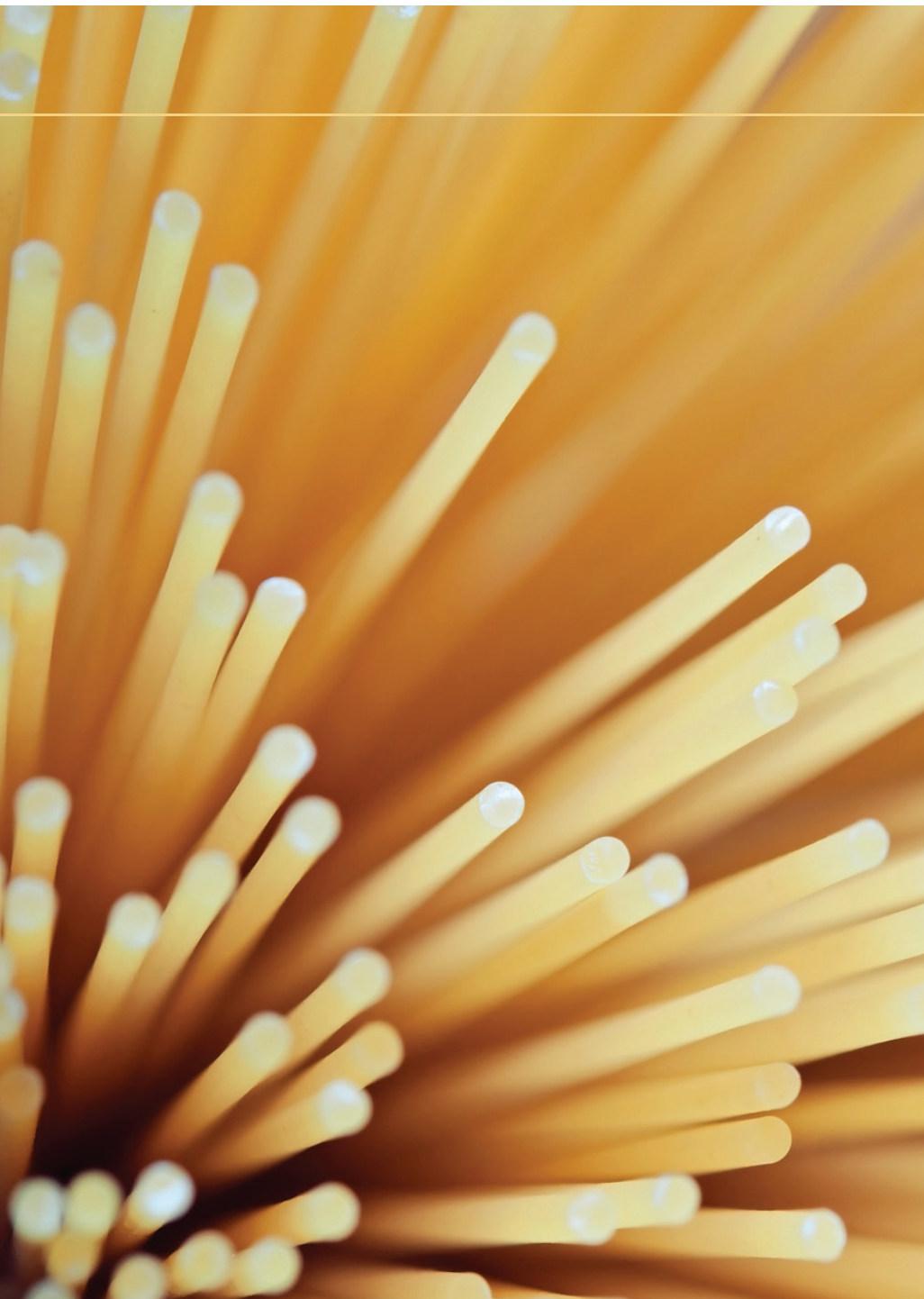
L'Antica Rocca

Gentile

## Crafted Pasta

Our unique selection of pasta represents the various regions of Italy. With a variety of styles and processing methods, we offer pasta made with 100% Italian hard durum wheat, silky egg pasta, USDA Organic and the unique “gold die” pasta.





## Crafted Pasta



Pasta

# Our Finest Pasta

**L'Antica Rocca** is USDA Organic from the Val d'Orcia valley of Tuscany. Made with hard durum wheat in the Tuscan tradition, it is of exceptional quality.

**Caponi**, artisanal egg pasta from Tuscany, is rich egg pasta made with the best hard durum wheat semolina and fresh eggs prepared using the traditional slow-drying method. The result is beautiful egg pasta with a smooth and velvety texture.

**Verrigni** "Gold Die" pasta from Abruzzo is elegant and aromatic. The "gold die" gives the pasta a distinctive texture. This pasta absorbs sauces beautifully while retaining a unique "al dente" texture. Verrigni pasta is elegant and fragrant with excellent flavor.

**Gentile** IGP pasta from Gragnano, an area of Naples recognized worldwide for its quality pasta, is made with the highest quality wheat, Senatore Cappelli and the traditional bronze die method. The Fussillone, unique to Gentile, is completely handmade.



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#### Le 5 Stagioni Offering:

"00" Flour Strengthened

"00" Flour Superior

"00" Flour for Neapolitan Pizza

"00" Flour for Fresh Pasta

## Le 5 Stagioni Flour

### A History of Quality & Innovation

Le 5 Stagioni flour is the leading brand in pizzerias across Italy. The result of careful selection of the most precious wheat, Le 5 Stagioni produces the highest quality flour. Located in Parma, Italy, the mill has over 150 years of family history. Le 5 Stagioni represents quality and innovation in the art of milling and product development.







**See Smell Taste Offering:**

**Seeds & Pods**

Cardamom  
Cumin  
Sesame  
Nutmeg  
Star Anise  
Vanilla Bean

**Chilies**

Cayenne  
Chili Powder  
Paprika  
Piment d'Eslette  
Pimenton de la Vera

**Peppers**

Black Telicherry  
White Sarawak  
Long Pepper  
Pink Pepper  
Grains of Paradise  
Cubeb

**Flowers, Leaves  
& Berries**

Allspice  
Juniper Berry  
Saffron Coupe  
Thyme

**Roots & Bark**

Cinnamon Sticks  
Granulated Garlic  
Crystalized Ginger  
Turmeric

**Salts**

Pangasinan Pink  
Pangasinan White  
Fleur de Sel  
Sel Gris

## See Smell Taste The Finest Spices

See Smell Taste strives to offer the world's highest quality herbs and spices. With emphasis on traceability and research, each phase is studied to achieve the highest quality. From planting, harvesting, processing and location, only a few growers meet the high standards. See Smell Taste offers superior blends made on-site.





## Fabbri Offering:

### Fruit Delipastes

Amaretto  
Banana  
Blueberry  
Carmel  
Frutti di Bosco  
Zuppa Inglese

### Nut Delipastes

Hazelnut  
Peanut  
Pistacchio

### Fruit

Amarena in Syrup  
Strawberry in Syrup

# Fabbri

## Fruit & Nut Delipastes

Fabbri specializes in products designed for ice cream, pastry, confectionary and semifreddo. Fabbri is the leading provider for Italy's premier ice cream makers.





Dolci

## Fabbri Fruit & Nut Delipastes

# Fruit & Nut Pastes

Concentrated natural fruit pastes are unbeatable for their fresh natural fruit taste. Ideal for cakes, cookies, semifreddos, ice cream, fillings, frostings and more.

## Amarena Fabbri

Amarena! Wild cherries candied in amarena syrup! It is the perfect accompaniment to any dessert, yogurt, gelato or cocktail.



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# Chocolate

## Amedei Offering:

### Chef Line

*Gocce Dark Chocolate*

*Gocce Milk Chocolate*

*Gocce White Chocolate*

### Retail

*Chocolate Bars*

*Pralines*

*Truffles*

## Amedei The Excellence in the World of Chocolate

The founder of Amedei, Cecilia Tessieri, is the only woman in the world to claim the title of Chocolatier. Her true love of chocolate, dedication to her vision and a desire to find the world's best cocoa beans has made Amedei what it is today. Thanks to Cecilia's continued devotion to her work and search for perfection, Amedei produces the most exquisite chocolate possible.

Amedei closely follows the many stages involved in the manufacturing of chocolate. It is the only Italian chocolate boutique to have complete supervision over its production process – from selection of the cocoa bean to the finished product. The attention to detail has earned Amedei the Chocolate academy of London's prestigious "Golden Bean" award in the "bean to bar" category for four consecutive years.







Teas

## Argo Tea Offering:

Fruit & Herbal Teas

# Argo Tea Beverages

Argo Tea has created their own Signature Drinks, unique and distinctive blends made from all “real ingredients that are free of any artificial flavors, colors or additives.” Argo Tea, a Chicago-based company, offers a variety of flavors.





#### Smeraldina Offering:

Natural

Sparkling

Artesian To-Go

## Smeraldina Artesian Water

Smeraldina Natural Artesian Water from the pure and pristine island of Sardinia. Smeraldina starts its journey at almost 1,000 feet under the "Mountain of God," is naturally filtered by granite rocks. With a balanced and pleasant flavor, Smeraldina represents the pureness of its source.



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## Cured Meats & Cheeses

### Salumi e Formaggi Offering:

#### Cured Meats

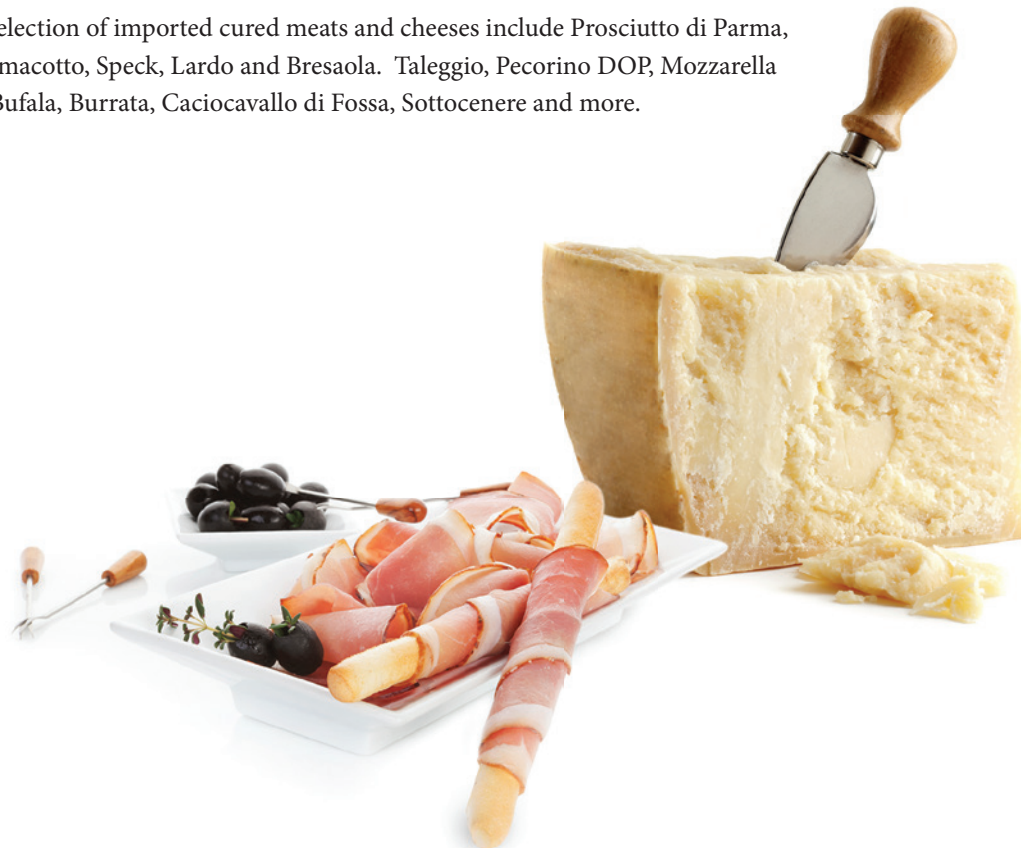
*Bresaola*  
*Lardo*  
*Mortadella*  
*Parmacotto*  
*Prosciutto di Parma*  
*San Daniele*  
*Speck*

#### Cheeses

*Imported Mozzarella di Bufala*  
*Caciocavallo di Fossa*  
*Fontina D'Aosta DOP*  
*Parmigiano Reggiano DOP*  
*Pecorino Toscano DOP*  
*Pecorino Sardo DOP*  
*Gorgonzola Dolce*  
*Verde Capra*

## Salumi e Formaggi Delicious Meats & Cheeses

A selection of imported cured meats and cheeses include Prosciutto di Parma, Parmacotto, Speck, Lardo and Bresaola. Taleggio, Pecorino DOP, Mozzarella di Bufala, Burrata, Caciocavallo di Fossa, Sottocenere and more.









For more information regarding these and other Viola Imports products, you may call us directly or contact one of our representatives.

*Buon appetito!*



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*[violainports.com](http://violainports.com)*