

Menodiciotto

GELATI FATTI CON ARTE dal 1986



*Menodiciotto
means 'minus 18°C'
in Italian,*

*as the only preservative
we use is low temperature.*

Delicious italian gelato,

made with the right ingredients,
nothing less and nothing more.



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*We believe that making ice cream is an art and,
over the years, we have been growing
thanks to the appreciation of our customers.*

Do what You believe in...

Our origins date back to the 1980s, when Luca started experimenting in the kitchen of the two-starred Michelin restaurant "Al Gatto Nero", which was run by his family at that time.

MENODICIOTTO PRODUCTS ARE SPECIAL, JUST LIKE OUR HISTORY!

Our business first started out by producing ice cream for high-end restaurants. We didn't follow the traditional path, we made something different instead: we successfully turned a small studio in a larger state-of-the-art plant, while still preserving those high-quality features which are specific to small artisanal gelaterias.

GELATI MADE WITH LOVE SINCE 1986

We have been mastering the art of gelato for the past 30+ years, through continuous testing and research. Every flavour originates from the skillful use of ingredients, processed through specific and innovative processes.



*The secret ingredient?
Our 30+ years' experience!*



Traditional farming culture and selection of raw ingredients at their very source

A few years ago, we finally turned our dream into reality by launching the initiative called IoAgricoltura.

Basically, we started **PRODUCING MILK FOR ICE CREAM** in our own little farm, responsibly feeding cows with the hay from the nearby fields and caring about their health and welfare.

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The name of this project, which contains the word 'culture', clearly demonstrates our approach to business. IOAGRICOLTURA aims at preserving and passing on to the next generations the farming CULTURE underlying our corporate vision.

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OUR MILK

We make our GELATO with the milk we produce in our little cattle farm.



THE EGGS

Our GELATO is made exclusively with free-range eggs.



THE FRUITS

We only use fresh seasonal fruits to bring to you the best gelato. Menodiciotto: delicious GELATO all year round!

Addressing each and every need

Many of our **GELATO flavours** are suitable for those following a **LACTO-OVO-VEGETARIAN** diet, which excludes all the ingredients involving the direct killing of animals



Our **SORBETS** are suitable for **VEGANS**, as they don't contain any animal origin ingredient. Most of our flavours are **GLUTEN-FREE**.

A few years ago we first obtained the **BRC** (British Retail Consortium) voluntary **CERTIFICATION with AA** grade and we keep getting certified year after year: this further demonstrates our commitment to offer the best ice cream – in terms of quality, safety and organoleptic properties – across the entire production and distribution chain.

Many of our flavours are **KOSHER DAIRY** certified. The Kosher certification not only guarantees that our products are compliant with the religious rules of our Jewish customers, but it also ensures the highest quality standards for ingredient selection and processing.



Our sweet temptations...



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*There's a story behind every flavour we create,
a story of fresh seasonal fruits and care for the environment.
From Granny Smith apples to Piedmont round hazelnuts,
our gelati and sorbetti will thrill you with a whole world of
selected flavours, varying based on seasonal availability.*

Our gelato is greener than ever

We have been committed to environmental sustainability for decades, through the adoption of energy-efficient solutions, the use of low-emission vehicles and the installation of solar panels (recently expanded) on our buildings.

By making this choice, we help reducing air pollution.



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**Luca
Gelato**⁻¹⁸



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#30
anni
DI GUSTO

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