

DE MEDICI IMPORTS AND ATALANTA ARE PROUD TO ANNOUNCE THAT THREE OF THEIR PRODUCTS RECEIVED 2018 SOFI AWARDS FROM THE SPECIALTY FOOD ASSOCIATION.

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(ELIZABETH, NJ)— De Medici Imports and Atalanta are proud to announce that three of their products received 2018 Sofi Awards from the Specialty Food Association. De Medici’s Villa Manodori Dark Cherry Balsamic Vinegar of Modena won the gold award for Vinegar. Mandranova Cerasuola Extra Virgin Olive Oil was the silver winner for Olive Oil. Since 1993, De Medici’s collection of extra virgin olive oils and vinegars have been recognized by the Specialty Food Association over 14 times. In the Granola and Cereal category, Atalanta’s Agribosco Organic Italian 10 Minute Farro received the gold award.

For more than 45 years, the Sofi Awards have honored and advanced culinary excellence and creativity. “Sofi” stands for “specialty outstanding food innovation” and the Awards represent the best of the best in the specialty food industry. With over 2,600 entries this year, this accomplishment is a true testament of the quality of the winning products.

Villa Manodori Dark Cherry Balsamic Vinegar of Modena, the gold winner for Vinegar, is 3 Michelin-starred Chef Massimo Bottura’s prized balsamic, aged 9 years in Vignola cherry wood. It follows the same traditional methods of production and careful aging that have been used for centuries by Modenese families. The vinegar is rich, sweet, tart and beautifully balanced. This is the third time a Villa Manodori Vinegar has been recognized with a Sofi award.

Mandranova Cerasuola Extra Virgin Olive Oil was awarded silver for Olive Oil. Hand-picked in mid-September to the beginning of October, this oil is made from the Mandranova farm’s Cerasuola olives and extracted immediately after harvest. It’s a medium fruity olive oil with notes of almond, aromatic herbs and a hint of spice. It has a beautiful golden-green hue. Mandranova also received a Sofi award in 2015 for their Nocellara Extra Virgin Olive Oil.

Agribosco Organic Italian 10 Minute Farro received the gold for Granola and Cereal. Farro is an ancient grain that has been an Italian favorite for centuries. The unmodified USDA organic grains cook in only 10 minutes. Quality control is in strict accordance with the Consortium Agrobiologico Agribosco, which comprises over 180 organic farms in Umbria, Le Marche, Lazio, Tuscany, Molise and Puglia.

Atalanta and De Medici will be highlighting these award-winning products at the Summer Fancy Food Show in New York, June 30- July 2, 2018. Atalanta booth # 2340 | De Medici booth # 2336



Mandranova Cerasuola
Extra Virgin Olive Oil - Silver
Villa Manodori Dark Cherry Balsamic - Gold



Agribosco Organic Italian 10 Minute Farro - Gold