

**MONSERRATO**  
1973

Tecno Agricola  
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## MANALONGA MONSERRATO 1973

### **Monserrato cru**

Medium fruit yeast and lightly bitter

Top-tier Extra Virgin Olive Oil obtained directly from the olives and only by mechanical procedures

Benevento is a land of witches, sabba, banquets and devilry. Manalonga is the spirit of the wells that if you look at the bottom, it catches you and pulls you down.

### **Olive grove plant**

The olive groves from which you get this oil are located in Benevento in contrada La Francesca a few kilometers from the city center. The jacitura is slightly sloping, thus avoiding water stagnation. The exposure is to the south and allows the soil to warm up gradually, with abundant insolation and heat that persists for a long time even after sunset. The orientation of the rows is north/south.

The Plot

### **The Plot**

The weaving of the soil of the Manalonga plot is fine, it is very loose, with the prevalence of silt and spread of outcropping and rocky rocks. There are 10 native varieties of Sannio and another 20 aliens, with the prevalence of **Femminella** and **Ortolana**.

### **Sensory description**

Medium-intensity green olive fruit with obvious notes of freshly mowed grass, celery, wild herbs and acerbic tomato. Initially the taste is sweet, with references to red fruits, then the pasta is characterized by a bitter politeness reminiscent of the artichoke and a spicy finish that recalls ginger. Excellent olfactory/taste balance, the progression of sweet, bitter and spicy on the palate is very correct

### **Nutritional information**

(Average values per 100ml)

Energy value 3,700kJ / 884kcal, Fat 91.6g (of which Saturated 13g, Monounsaturated 69.6g and Polyunsaturated 9g) Carbohydrates 0g (of which Sugars 0g) Protein 0g Salt 0g