



ORTICE MONSERRATO 1973

Monocultivar Ortice

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. Ortice is the lord of the table: the perfect combination between spicy and bitter without any superstitions.

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 terrain of the Ortice plot is very fine, it is loose with a prevalence of silt and spreads of outcropping and rocky rocks. Prior to the plant in the early 1990s, major renovations were carried out with the removal of large volumes of rock. It is a monovarietal olive grove of Ortice, a symbol of Sannio olive farming.

Sensory description

Medium-intense green olive fruit and herbaceous, with notes of green almond, acerbic tomato, artichoke and fruit. The olfactory profile turns out to be very complex and characterized by sharp and clean notes. To taste the pasta is characterized by a pleasant bitter that resembles the artichoke and the tomato and a spicy vivo that recalls the rocket. Very balanced oil that represents an excellent interpretation of the variety.

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