

MONSERRATO
1973

Tecno Agricola
di P. Zecchina
Contrada La Francesca
82100 Benevento

info@monserrato1973.it
monserrato1973.it
+39 0824 565041



SATANASSO MONSERRATO 1973

Monserrato Cru

Spicy and slightly fruity

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. Satanasso commands that you danches, make canteen, and that everyone has fun

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 Satanasso plot is moderately fine, it is clay and slightly compact. Rocks are rarely found. This plot is characterized by the presence of different varieties with prevalence of **Racioppella** and **Pampagliosa**.

Sensory description

Light green olive fruit, characterized by herbaceous notes and hints of almond, chicory and ripe fruit. Entrance to the sweet palate reminiscent of fruit, then in succession you feel a slight bitterness of chicory and in the finale comes out the spicy very alive that recalls to the rocket. Great persistence on the palate that remains very fresh and clean.

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