



## HARVEST 2019 BULLETIN

At Mancini Pastificio Agricolo we produce pasta only with the durum wheat that we directly grow in the fields surrounding us, at the heart of Le Marche region, Italy, obtaining every year an **alive product** characterised by each agricultural season.

After the harvest period, which began at the end of June and ended in the second week of July, we are now dedicating the month of September to observe and test our **new raw material**: a key and delicate period to start and have a preview of the new "Mancini Pasta 2019 ". It is with great pleasure that we share our first impressions with you

Despite the very irregular rainfall of the year and the spring drought, **the 2019 harvest was excellent in terms of quality and yield**, with an average production of around 5 tons of wheat per hectare. 1,800 are the durum wheat tons currently stored in our storage room, **constantly cooled** to 18° C to inhibit the action of insects and molds without the need to resort to any chemical agent intervention.

The **blend** of Levante, Maestà and Nazareno durum wheat varieties - for more details visit the page FIELDS on our website - is bright in colour and has an intense smell, free from impurities. Its high protein content (more than 16%) presents us **a very nutritious pasta with a pronounced texture, enriched by an excellent ability to keep the al-dente feature and cooking resistance**. By mid-October it will be ready to be tasted and marketed.

On the sidelines of the bulletin, we are pleased to let you know that the cultivation of the new **Nonno Mariano** durum wheat variety, born and developed on our farm in dedication to Massimo's grandfather Mariano Mancini, founder of the Azienda Agricola Mancini, was successful. Nonno Mariano's seed is the result of several years of work; now that we have finally test it in our fields, we are eager to harvest it in 2020 to enrich the blend of the Mancini pasta that will come.

Massimo Mancini, owner and agronomist

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