



There is a farm that produces pasta in the middle of a wheat field.

2025 HARVEST BULLETIN

We completed our annual durum wheat harvest on Sunday, July 13th, under ideal temperature and humidity conditions, involving a total of 14 combine harvesters.

The Mancini 2025 Harvest exceeded **6,400 tons** from the **1,157 hectares** cultivated across the provinces of Fermo and Macerata, stretching from the Adriatic coast to the southern Apennine mountains of Le Marche Region.

The average yield per hectare was **5,5 tons** with peaks of as much as **8 tons/ha** in coastal areas. The crop's quality is very satisfying and meets our expectations:

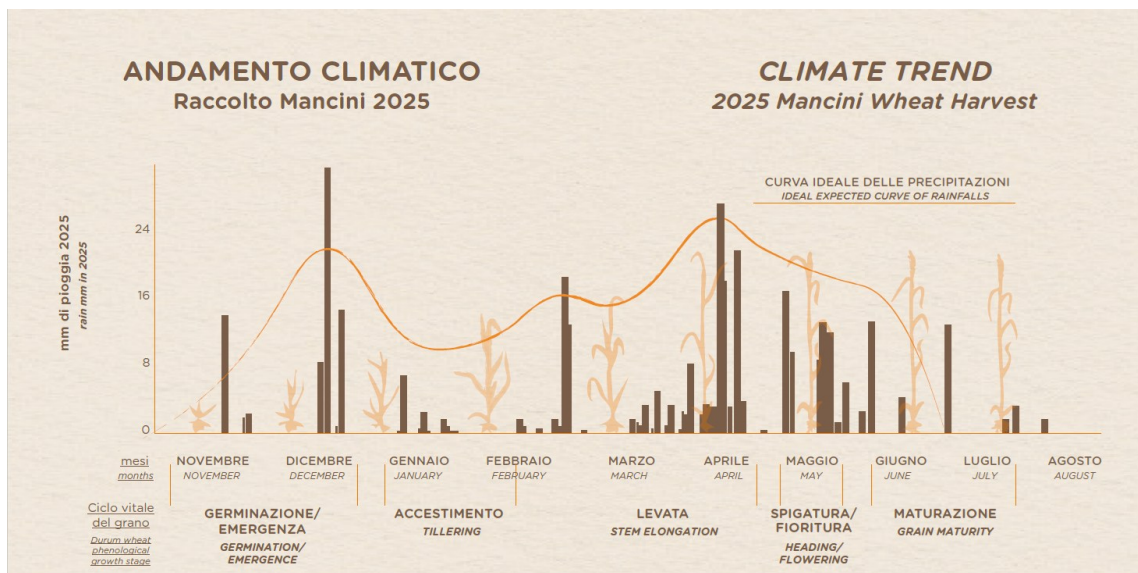
- Protein content 13,5-14%*
- Test weight ≥ 85 kg/hl**

* The quantity and structure of proteins are the main factors that determine the suitability of semolina for producing a good pasta. Proteins also affects the nutritional value of durum wheat. The protein content is strongly influenced by wheater conditions, agronomic practices and specific wheat varieties choice.

** It is the weight of a volume equal to one hectolitre of grain and depends on the proper filling of the kernels during the wheat's growth cycle. This parameter is essential for measuring milling yield.

“A textbook year” is the best agronomic description of this year's crop, which produced particularly healthy and prosperous grain, clearly visible in the well-rounded shape of the kernels. Worth highlighting is the total absence of fungal diseases and the uniform amber-yellow color, along with the distinct aroma typical of wheat.

This excellent result was made possible by a consistently moderate and well-distributed rainfall. The wheat's growth period in January progressed without any water stress, unlike the last past three years. Even the May rains -potentially the most critical as they occur close to the final maturation of the plant- did not have any negative impact.



Infographic of actual rainfall mm compared to the ideal curve for our wheat growth cycle.

Overall, throughout the wheat growing season, **regular and frequent rainfall** allowed the soil to **gradually and effectively absorb nutrients**. Consequently, the test weight increased, resulting in a **high milling yield** and a **balanced protein content**.

This year's **blend** of our durum wheat varieties includes *Farah*, *Nazareno*, *Maestà* and *Nonno Mariano*. The harvested durum wheat was first cleaned of impurities and broken kernels; then, the four varieties were mixed together and stored in a dedicated warehouse, gradually bringing the temperature of the entire mass of grain around **18°C max (64,4° F)** for **optimal preservation using the cold-storage technique**. We will begin milling the new harvest within the mid of September.

In conclusion, the favorable seasonal trend and the **Mancini Good Agricultural Practices** agronomic techniques have produced **grains excellent in terms of health, color, and aroma**. The positive results we observed also characterized production throughout Le Marche Region, which this year, according to initial data, appears to be the third-largest producing region in Italy.

We did everything possible to best manage our fields until harvest, and it seems the fields were equally generous to us.

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