



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

2026 HARVEST BULLETIN

We completed our annual durum wheat harvest on Wednesday, July 08th, under ideal temperature and humidity conditions, involving a total of 17 combine harvesters.

The Mancini 2026 Harvest exceeded 5,982 tons from the 1,070 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:

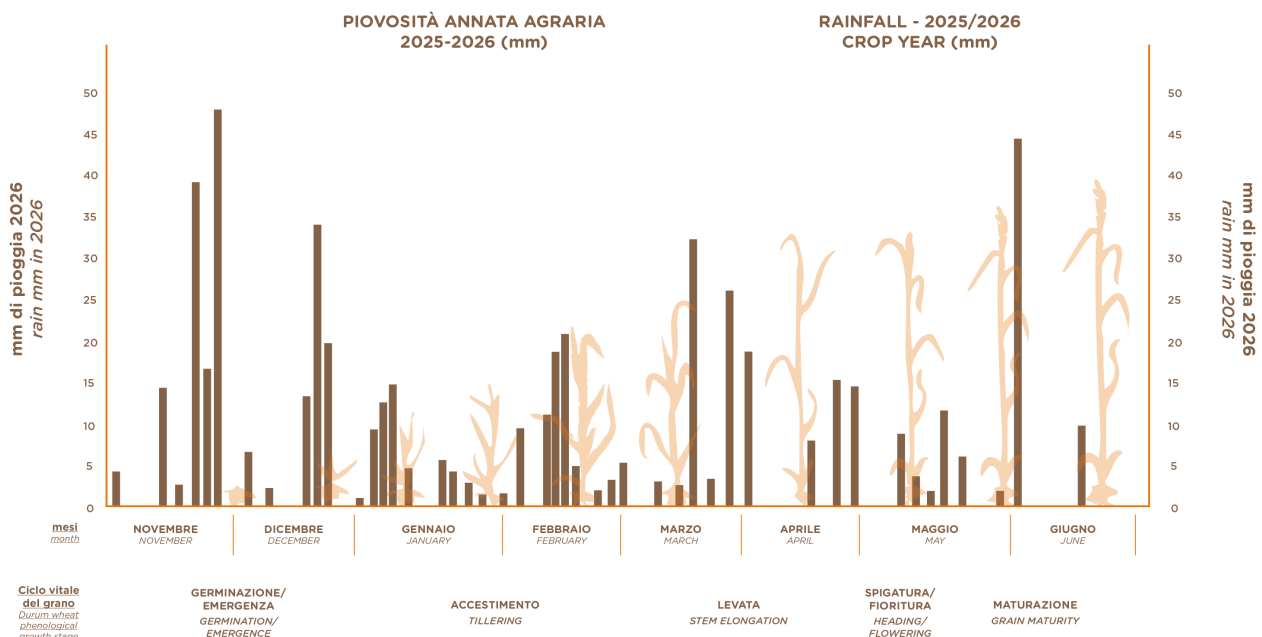
- Protein content 14,6%*
- Test weight $\geq 83,8$ kg/hl**

* 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.

Between January and June, rainfall was more frequent and approximately 20% higher than last year, while remaining in line with the average recorded over recent years.

The even distribution of rainfall was a key factor in maintaining the wheat in excellent vegetative growth throughout the growing cycle.



Although rainfall did not reach particularly high levels, it occurred with good consistency, keeping the soil consistently moist and ensuring good water availability. At the same time, there were no prolonged periods of drought or extreme rainfall events.

The gradual and effective uptake of nutrients contributed to achieving high protein content and a high hectolitre weight of the grain, which will contribute to a high milling yield.

We expect the blend of durum wheat varieties – Farah, Nazareno, Maestà and Nonno Mariano – to be even more balanced than last year, reflecting the greater alignment between the planned sowing areas and the quantities actually harvested.

The harvested wheat was first cleaned to remove impurities and broken kernels. The four varieties were then blended together and stored in a dedicated warehouse, where the temperature of the entire grain mass was gradually brought down to a maximum of 18°C, ensuring optimal preservation through the use of low-temperature storage techniques. We will begin milling the new crop by mid-September.

In conclusion, the data are in line with those of last year, highlighting a greater consistency in quality and yield results across the different growing areas, from the coastal areas to the inland zones. Overall, the results validate the principles and values underpinning Mancini Good Agricultural Practices.

The other crops already harvested – chickpeas, fava beans and rapeseed – confirmed the results observed for durum wheat, with balanced and consistent results across the different growing areas and yields above the farm averages. Sunflower will be the last crop in the Mancini Agricultural Rotation to be harvested, and we expect interesting results in this case as well.

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