

PRODUCTS MADE

HAZELNUTS



The hazelnut “S. Giovanni ”is an autochthonous variety of the Sidicino area: it is a variety with an elongated shape and slightly compressed on the sides. The seed is medium to small and is highly appreciated for its good organoleptic characteristics; its toasted fruit is characterized by a medium intensity aroma, reminiscent of bread crust. Due to these valuable characteristics, this variety is particularly suitable for industrial processing and is therefore strongly requested by industries for the production of pasta and grains as well as as a raw material for the preparation of widely consumed confectionery specialties.

CHESTNUTS



Fresh chestnuts of the Neapolitan variety are excellent for roasted chestnuts. They are chestnuts that are larger in size than the timely chestnut. They have a regular and spherical shaped fruit, they are dark brown-brown in color with barely noticeable streaks.

CHICKPEA



The Teano chickpea is small, hazelnut colored, has thin skin and a wrinkled surface. For this reason it is also known as "little curly chickpea". The plant is very

rustic and resists the cold of winter, dry weather and diseases well. It is grown in rotation with green manure crops, in particular grasses such as rye, barley and wheat. The taste of Teano chickpea is intense, savory and less sweet than other varieties. The seeds swell considerably during cooking.

LENTILS



The lentils under the Tenuta Mancini brand are grown with traditional methods, small in size and with a beautiful brownish-green color. When cooked, they remain intact and retain a good consistency, when tasted they release hints of chestnuts and woods, with very pleasant herbaceous notes. Versatile and tasty, they can be cooked in the most varied ways. Excellent source of fiber, they are an ideal dish for a varied and balanced diet.

WHITE BEAN



The white bean of Tenuta Mancini is grown in the area of Sidicino and has the particularity of having seeds and pods of a totally white-cream color, a sign of purity and goodness. It does not need to be soaked for a long time and is ready to be served in less time than the common beans since the paste is compact but soft; moreover, it is not very sapid, has a delicate taste with notes of chestnuts and fresh walnuts.

EXTRA VIRGIN OLIVE OIL



*Olio extravergine
di oliva*



Our extra virgin olive oil is a superior category precious oil, obtained exclusively from the olives of our production.

We have olive groves, some modern and some centuries-old, made up of plants of various cultivars: Frantoio, Leccino, Moraiolo, Tenacella, Pignarola, Olivastro, Sessana, Itrana and Coratina. We carefully follow the production at every stage of processing to create a product of excellence. Our olives are harvested in the period from mid-October to the end of November, at the beginning of their ripening, at the very beginning of the olive veraison process. The early harvest of the fruit from the tree guarantees a production of oil rich in polyphenols, with low acidity and a fruity flavor. The olive harvest takes place with delicate methods, with comb machines that do not compromise the integrity of the fruit. The olives are dropped, collected in special nets and then transferred into containers, ready to be transformed in the trusted mill. The olives are cleaned and pressed within twenty-four hours of harvesting, to maintain their characteristics and avoid oxidative and fermentation processes. The oil is extracted through cold mechanical methods with temperatures that do not exceed 27 °. The conservation and packaging phases of the oil are carefully followed by

our company to ensure a quality extra virgin olive oil, without defects and with high nutritional and sensory characteristics.

EXTRA APRICOT JAM



The “Pellecchiella” Apricot Extra Jam is an artisanal product made respecting the traditions of the territory and the seasonality of raw materials.

For the production of Extra Apricot Jam, Tenuta Mancini selects the best Apricots of the Pellecchiella variety, creating an irresistible product, with 80% fruit, free of dyes, preservatives and flavors.

EXTRA WHITE PEACH JAM



From the tradition and recipes of Tenuta Mancini comes this delicious white peach jam that contains all the scent of summer and all the warmth of sunny Campania. This jam is made with over 80% fruit and prepared according to an ancient recipe: the result is that of an extraordinarily fragrant jam, able to restore the most authentic flavor of this peach with the most delicate flavor of the yellow variety. We recommend trying it on bread for breakfast or pairing it with fresh cheeses with a delicate flavor for an elegant and unusual aperitif.

EXTRA PERCOCA JAM



The extra jam of percoche comes from fruit grown on the farm land of Teano (CE), harvested by hand and subsequently transformed with the addition of a few other ingredients without giving up a tasty and genuine product.

This jam is made with over 80% percoche which are juicy and sugary yellow peaches with a velvety reddish-yellow skin. The pulp has a very sweet, soft and juicy flavor with an intense and unmistakable aroma.

Tasty and versatile, it can be combined with both sweet and savory.

SUBTLE OF ZUCCHINI



Produced in oil with courgettes grown with strictly natural methods to be enjoyed even out of season but with all the genuineness of a freshly picked product in the garden.

They are ideal to be served on bruschetta or as a side dish for fish and meat main courses.

Embellished with garlic, oregano and chilli, they are tasty and inviting.