



MANTENERA

ORGANIC FARM

“Organic by Choice Sustainable for Love” This is the Mantenera oil

The Mantenera Farm was born in 2014 from our desire and passion for the land and nature.

The search for a more human dimension of life outside the city context has pushed us to leave our places of birth and life. So we bought an olive grove in Basilicata in the municipality of Tricarico, in an uncontaminated area between the Gallipoli Cognato Piccole Dolomiti Lucane Park and the Mantenera State Forest, which inspired our name



Mantenera extra virgin olive oil is the result of a scrupulous organic production of three Italian cultivars: Leccino Majatica and Coratina

With a lively green color with golden hues, Mantenera releases the flavors and aromas of the Lucanian land and the genuineness of the good things of the past



Extravergin Olive Oil: our pride good on everything

The Blend produced by us from the Coratina Majatica Leccino italian cultivars is an oil with well-defined organoleptic properties and characteristics such as: fresh grass, almond and artichoke. It has a complete taste: fruity, pleasant and balanced.

The yield of our olives is around 15-17% to the advantage of the high content of polyphenols equal to about 667 mg / kg and very low acidity content 0.27%.

Harvesting on the plant is the first of the fixed points of our production process. The harvested olives are transported, in ventilated crates, to the oil mill a few kilometers away from the harvesting grounds, thus allowing the milling within 8 hours.



extra
eVO

MANTENERA
REVIEW

MANTENERA

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FRUITY - FRUTTATO

LIGHT

MEDIUM

INTENSE

PUNGENCY - PUNGENZA

LIGHT

MEDIUM

INTENSE

BITTERNESS - AMARO

LIGHT

MEDIUM

INTENSE



BASILICATA
ITALY



CORATINA
MAJATICA
LECCINO



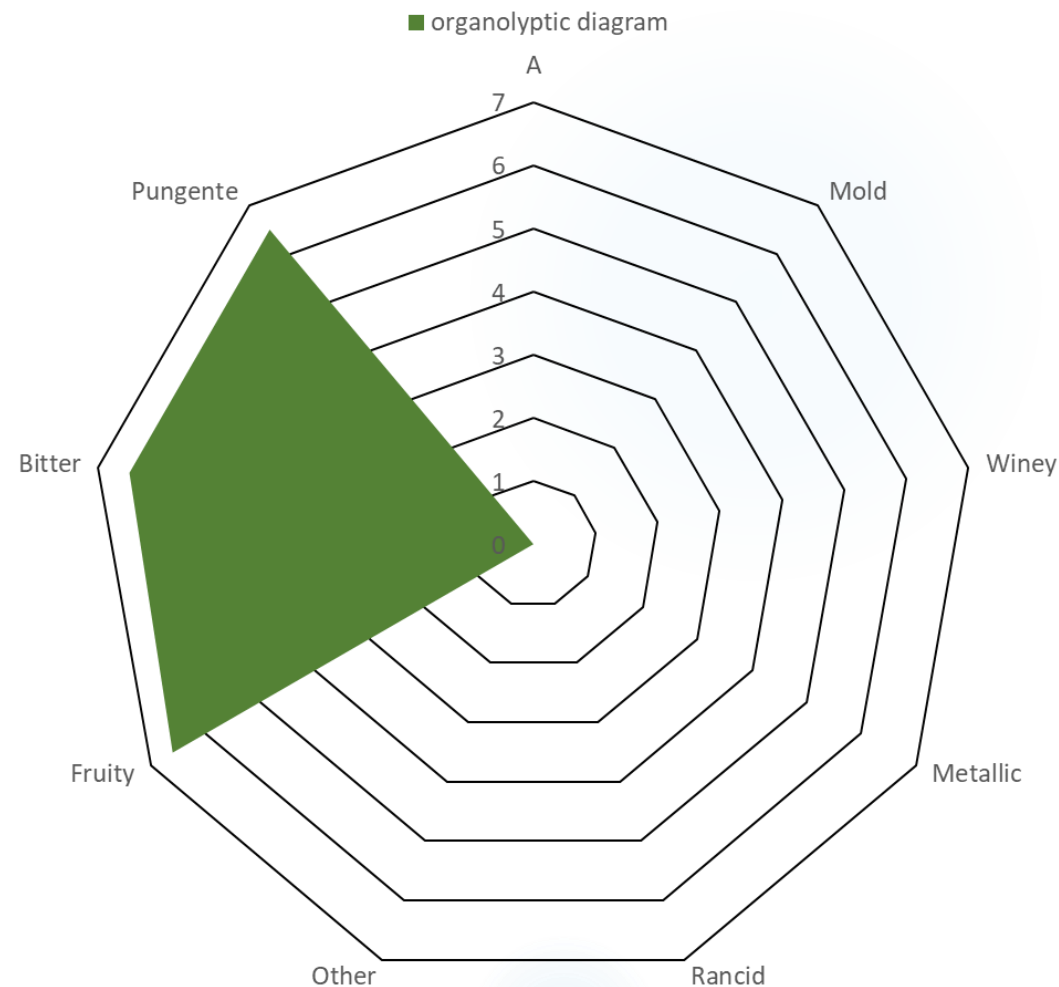
Chemical and organoleptic characteristics of the Mantenera oil



Our Artisan Company produces oil obtained from the fruit of the olive tree, through the use of mechanical processes, which do not cause alterations to the oil.

The olives do not undergo any treatment other than washing and milling in a two-phase continuous cycle system, without adding water at low temperature. The oil obtained is filtered and stored in stainless steel silos

- Acidity 0.27% ac. Oleic
- Peroxides 5.5 meq O₂ / kg
- Polyphenols 667 mg / kg ac.caffein



Mantenera: the union of three Italian cultivars for a full taste



SUMMARY OF SPECIFICATIONS

- BLEND
- OWN PRODUCTION
- LEGAL SPECIFICATIONS IN THE LANGUAGE OF THE COUNTRY OF EXPORT
- COLLECTION VINTAGE ON THE BOTTLE

CONFETTI

- ▶ 250 ml glass
- ▶ 500 ml glass
- ▶ 750 ml glass
- ▶ 3 l tin
- ▶ 5 l tin

Herbal tea from olive leaves

TIS'OLIVO®



Tis'Olivo is a range of herbal teas made from olive leaves, grown in our company, preserved from all forms of certified organic pollutants.

Free of exciting substances, these infusions can be enjoyed at any time of the day

Harvested by hand in spring when the concentration of polyphenols is maximum, they are dried at a very low temperature to preserve color and nutrients unaltered.



Our range includes three variants of herbal teas:

- Tis'Olivo Pure
- Tis'Olivo Energy
- Tis'Olivo Digest

TIS'OLIVO is a registered trademark

Sustainability: our mission



Harvest

The leaves we use are harvested manually in late spring, when the chlorophyll action is at its peak. We only use freshly sprouted leaves from the apical and basal shoots. As well as olives, our leaves also have the Organic Certification

Drying

The drying process we use is the result of research aimed at keeping the color of the leaves a bright green, avoiding oxidation, temperature and humidity follow pre-established parameters while preserving all the nutritional values unaltered

Packaging

The packaging was made using compostable FSC certified cardboard tubes, with recycled and recyclable aluminum caps. The label that wraps the jar contains all the information on the product and how to prepare it in 4 languages: Italian English French German

The properties of olive leaves



ANTIOXIDANT action: the daily intake of olive leaf extracts prevents cell oxidation and counteracts the action of free radicals responsible for cell aging.

PURIFYING properties, leaf-based preparations have a detox action and promote the elimination of uric acids, toxins, fats and blood sugars while promoting liver and kidney purification.

SUPPORT to the CARDIO-CIRCULATORY System: The leaves of the olive tree have a strong hypotensive effect as they show themselves able to increase the elasticity of the arteries and therefore favor a regular blood circulation by counteracting phenomena such as varicose veins, heavy legs and varicose veins .

LOWER CHOLESTEROL: Olive leaves have a cholesterol-lowering action as they reduce the levels of bad cholesterol and raise those of good, high-density cholesterol. Olive oil, which contains vegetable proteins and monounsaturated fatty acids, also helps reduce cholesterol.

IMMUNE SUPPORT: it has been shown in vitro that the extracts of olive leaves, in particular oleuropein, responsible for the longevity of the olive tree, is able to increase the immune defenses and has an Antiviral action (Herpes Simplex, Candida, etc.), Antifungal and Antibacterial.

Tis'Olivo Pure

Only olive leaves to get the
maximum antioxidant benefit
of oleuropein

40g



Tis'Olivo Digest

Olive leaves, wild fennel seeds and star anise, with a fresh taste very suitable as an after meal, anti-flu, antibacterial and diuretic are just some of the benefits of this blend.

40g



Tis'Olivo Energy

Olive leaves, licorice and juniper berries, in addition to the pleasant taste of spices, it is enriched with the well-known expectorant and anti-inflammatory, and anti-gastric acid benefits.

40g



Awards and Acknowledgments





MANTENERA

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