

## Dante Marramiero

The Marramiero family has cultivated grapes since the beginning of the last century. After a careful selection of existing rootstocks in the sixties and seventies, they planted new vineyards to expand production. Another important step came in the early nineties when Dante Marramiero, in an effort to marry modern technology with traditional agricultural methods, builds the current winery. Fascinated by a landscape that passed in quick succession from the peaks of Gran Sasso, through the rolling hills of the Masseria Sant’Andrea, and down to the sea, Dante Marramiero quickly appreciated how a vineyard could flourish on the land that belonged to his family. The Masseria Sant’Andrea vineyard is located in the heart of Abruzzo on a summit 270 meters above sea level. Here, for more than a century, the Marramiero family dedicated itself to the cultivation of indigenous vines such as Montepulciano and Trebbiano as well as other international varietals of considerable stature. Today, we continue to do this



with the passion and dedication that has been handed down over generations. This tradition has been the lifeblood of the land that has always yielded its finest, and uniquely Abruzzese, fruit. Marramiero wines are the fruit of this legacy, combining a love of the land with a respect for progress.

“I urge you never to betray work, from wherever it comes, desire and love it. If you lose it, find it again, because in it, you will find fidelity, serenity and well-being.” This quote expresses the spirit of a man who built his life’s philosophy from his work ethic.



## Abruzzo equals Montepulciano

When it comes to countries that are well-known as being some of the world’s top wine production regions, Italy will find itself on almost any modern list. The fact is, most people are familiar with the wines of Northern Italy, which are omnipresent on menus at Italian restaurants and tend to take up quite a bit of shelf space at even the best wine shops. The wines of Northern Italy are certainly impressive and can take any meal to the next level, but there are many other regions of Italy that deserve highlighting — Abruzzo being one of the most impressive of the bunch.



Located in Central Italy, Abruzzo is a mountainous region bordering the Adriatic Sea. Separated from the Roman-influenced wines of Tuscany by vast mountain ridges, Abruzzo is very much its own place when it comes to wine production and has a rich history of viticulture. There are a number of things that set Abruzzo apart from other wine producing regions found in Italy, with the area’s climate and geography doing quite a bit of the legwork. The mountains surrounding Abruzzo play a huge role in keeping rainstorms and inclement weather from the west at

bay, which has an immensely positive effect on the grapes grown in this area. Terroir is a major element in the enjoyment and production of wine, and Abruzzo is no exception to the rule. Warm daytime temperatures combine with cool evening winds to provide the perfect environment for grapes to thrive. So long as the rainfall isn’t overbearing, it will also help to produce healthy, flavor-packed grapes that make themselves very apparent as being from the area and nowhere else.

One interesting thing to note about Abruzzo that sets it apart from many other wine regions of the world is that the area is known primarily for the production of one main grape: Montepulciano. Other grapes are grown and wines bottled in parts of Abruzzo, but Montepulciano makes up the vast majority of production. Wines produced with the Montepulciano grape can vary, but they tend to be quite dark in color, exquisitely tannic and low in acid. These characteristics make Montepulciano d’Abruzzo an excellent wine for aging, although it typically doesn’t require extra time to be plenty drinkable. Montepulciano is a unique grape in that it can also be used to create Rosé wine. The wine — known as Cerasuolo — is deep cherry pink in color due to the pigment of the Montepulciano grape, and many people refer to them as being more “full” and lush than traditional Rosés. Notes of cinnamon, orange peel and strawberry dominate Rosé made with Montepulciano, and while not always easy to find stateside, there are bottles available if you look hard enough. While reds may dominate Abruzzo, there’s also an important place for white wines. A number of grapes are used to produce whites in Abruzzo, but Trebbiano d’Abruzzo and Trebbiano Toscano lead the way. Highly floral and featuring low levels of acidity, these wines are often aged in oak and blended with Chardonnay, resulting in a creamy texture and flavors reminiscent of peach and pear. Some Abruzzi whites can even be intensely nutty, making them ideal for pairing with certain dishes from the region.

## “Arrosticini” Recipe

Arrosticini are tender skewers of lamb cooked over an open fire, called arrostelle in the local dialect. Initially, the slender kebabs were made from the meat of castrated sheep, but nowadays they tend to be a mix of lamb and mutton. It is thought that the skewer originated as a portable food for shepherds to cook outdoors and the small pieces of meat cooked quickly while remaining succulent. This tradition has resulted in the uniform cutting of the meat to ensure all skewers are the same length (10 cm) and width (1 cm).

Cooking on charcoal is recommended but not mandatory.

### Ingredients (4-6 servings)

- Sheep’s meat, 2 lb
- rosemary
- salt
- E.V.O.O.



### Preparation

Clean the meat from fat. Cut it in strips of 1/2in wide, then slice again in order to obtain cubes of meat of 1/2in dimension. Prick the cubes on a skewer, lightly oil them and cook on a hot grilling pan. Cooking requires 1 minute for each side. Once cooked, put them on a plate and season with salt and rosemary.

Serve it warm and pair with Marramiero Montepulciano d’Abruzzo riserva “Inferi”.

