

AZIENDA MARRAMIERO PECORINO

2021 / \$22.99



DESCRIPTION

Cantina Marramiero have been growing vines since the turn of the last century, producing wines that can be easily recognized by the labels bearing the founder's unmistakable seal. A D and an M intertwine in a root, knotty and stubborn, determined not to detach itself from the ground on which it grew. A mark representing wines that continuously strive to outdo themselves.

They know every plant inside out and each day they care for them all as they grow, with methods handed down from generation to generation, integrated with innovative viticulture research, experimentation, and continuous training. The identity of their wines, characterized by a strong territorial mark, is formed in a specific process for each vine and each wine, from the plant to the cellar.

In the fermentation rooms, the process takes place in open and closed barriques, steel drums and Ganimede fermentation tanks. The barrique cellar is a key moment in the life of wines since it is where they are aged for up to 24 months. The pursuit of perfection is the stylistic guideline that drives the combination of tradition and progress found in every detail. The company's passion for wine and its technical culture led it to make continuous investments in its technology and processes. The winery was designed to create areas in which the temperatures are constant and differentiated depending on the processes and ageing periods.

Few select their grapes as carefully as Cantina Marramiero do: after de-stemming, they are passed one by one through the double sieve of the air jet X-TRI optical selection machine, which first identifies and expels green or unripe berries, leaves and grass by way of fluores-

cence analysis, and then discards any organic and non-organic foreign bodies by way of infrared selection. Subsequently, presses, vacuum filters and state-of-the-art fermentation systems ensure the enhancement of the original characteristics of the fruits, which then fill the Marramiero bottles with their excellence.

Wine quality depends on what nature has to offer to the grapes. This is why, at their Estates, they nourish the plants with natural products only, by growing them under the vines using green manure from nutrient-rich leguminous plants. In this way, the vines are in natural harmony with the surrounding greenery, with fewer treatments required.

Cantina Marramiero Pecorino 2021

Ancient ceremonies were celebrated twice a year in autumn and spring, which represented the resting and perennial awakening periods of nature in the countryside, the “Celebration of Life,” the strength and rebirth of which are symbolized by the ear of wheat. Cyclicity and regeneration are rites of passage that confirm the essential moments of life, such as that of the transhumance, during which herds of livestock are moved along ancient pastoral tracks from hilly and mountain areas towards the coast in the winter season and back in the summer, feeding on “Pecorino” grapes along the way. Our Pecorino maintains the blonde color of wheat, presenting a golden shade of yellow with sparkling highlights. Its bouquet is characteristic and bold, with persuasive fruity essences including tropical fruit, mango, melon, grapefruit, and unique spicy notes, giving it a full, harmonious, sapid taste and a long persistence. A perfect accompaniment for delicate starters, pasta, and rice dishes with white sauces, also with fish.

This dry white wine is 100% Pecorino grapes grown on deep, rich, clay soil. Fermentation is conducted in stainless-steel vats, after cold soaking the skins in the must, and soft whole-bunch pressing. The wine is aged in stainless-steel vats, then in bottle for four months.

Tasting Notes

NOSE:

Golden yellow color. Characteristic and decisive aroma with persuasive essences of tropical fruit, mango, melon, grapefruit, and unique spicy nuances.

PALATE:

Full, harmonious, savory, and long-lasting taste.

PAIRING:

Delicate appetizers, first courses with white sauces, and fish dishes.

WINERY WEBSITE: [Cantina Marramiero – Impressed in wine](#)

Abruzzo D.O.C., Italy

ABRUZZO



DOCG Wines:

1. Montepulciano d'Abruzzo
Colline Termane

DOC Wines:

2. Abruzzo
3. Cerasuolo d'Abruzzo
4. Controguerra
5. Montepulciano d'Abruzzo
6. Ortona
7. Terre Tollesi or 'Tullum'
8. Trebbiano d'Abruzzo
9. Villamagna

www.GladiatorWine.com