

THE BUTCHER'S POUR

Italian History, Vermouth, and The Coolest Prosecco Ever!

Gregoletto Prosecco Sui Lieviti

100% Glera

Aromas: Soft on the nose with green fruits and bread crumbs

On the Palate: This wine is completely dry, with fine persistent bubbles, and a round mouthfeel.

Serving: Put this wine in your fridge upright to clarify, the sediment will sink. It is recommended by the winemaker to use the sediment in risotto!

Pairing: Aperitif, risotto, sausages

Vinosia Aglianico Neromora

100% Aglianico

Aromas: Rich dark fruits with hints of toast

On the Palate: Smooth and velvety with bold cherry notes and round tannins

Pairing: Aged cheeses, grilled stuffed peppers, veal or pork

Elvis Tintero Nebbiolo Langhe

100% Nebbiolo

Aromas: Very floral on the nose

On the Palate: Intense florals balanced with red fruits, and tannins so bold your ancestors will be craving a ribeye

Pairing: Grilled red meats and roasts

Bèrto Ross da Travaj

Arneis, Cortese, Trebbiano, Barbera d'Asti

Aromas: Well-ripened red cherries with fresh purple flowers

On the Palate: Deep color with dark red fruits and florals blended with truffles and silky tannins with a lengthy finish

Pairing: A rocks glass with ice and an orange peel.



A Little Italian Wine History

People have been growing grapes in Italy for thousands of years; some of the earliest records start in 1,000 BC with the Etruscans. They were believed to have been taught by the Phoenetians, who had helped spread the knowledge of viticulture throughout the Mediterranean. They were known for trellising their grape vines up trees, and often made their wine from dried grapes; a practice that is still used today.

However, probably the most popular wine consumers on the Italic Peninsula were the Romans. Like many other cultures the Romans were obsessed with making sweeter, higher alcohol wines. To make these wines they would dry their grapes to concentrate the sugars through evaporation like the Etruscans and the Greeks. This process was time consuming and costly, so people would often try to imitate this process by sweetening the wines with honey and infusing herbs.

In it's day Pompeii was the most important wine center for the Roman Empire; the city was known for its expansive vineyards, and its port for trade. The Pompeins were notorious for decadence, and did not cook at home; they would actually go to wine bars for a hot meal (definitely my kind of people.) The most sought after wine at this time was called Falernum; known for being a sweet late harvest wine that could be either red or white. The wine was highly regarded, and according to Pliny the Elder it was "The only wine that takes light when a flame is applied to it." Then in 79AD Mount Vesuvius erupted, causing a devastating wine shortage followed by mass over planting.

Sausage & Peppers with Sweet Vermouth

Everyone knows that we always have Italian Sausage in the case, so here is a yet another use for your sweet vermouth!

Ingredients:

1/4 Cup Extra-Virgin Olive Oil
 1lb Italian Sausage
 2 Red Bell Peppers
 2 Yellow Bell Peppers
 2 Yellow Onion
 1 Teaspoon Kosher Salt
 1 Teaspoon Freshly Ground Black Pepper
 1/2 Teaspoon Dried Oregano
 1/2 Cup Chopped Fresh Basil
 4 Garlic Cloves
 2 Tablespoons Tomato Paste
 1 Cup Sweet Vermouth
 15oz Can Diced Tomatoes
 1/4 Teaspoon Red Pepper Flakes

In a large skillet heat oil and add Sausage. Cook until it is brown on both sides then remove and drain. Add Peppers, Onions, Salt, and Pepper until golden then add Oregano, Basil, and Garlic and cook until fragrant. Next add your Sweet Vermouth, Tomatoes, and Chili Flakes then stir, and make sure to scrape all of the good stuff off of the bottom then bring to a simmer. Cut your sausage into medium slices and then add back into the skillet. Stir and then cook until the sauce has thickened. Serve over Pasta or on a Split Roll.

*original recipe from foodnetwork.com

Events this month

Virtual Member Chat- March 8th 6:30pm

Virtual Tasting- March 19th 6:30pm

Contact

If you would like to share any information or if you have a request, please email whitney@pendulummeats.com

Prosecco

Located in the northwest corner; just south of the Alps, between the Dolomit Mountains and the Adriatic Sea. Because of it's location this region enjoys mostly warm sunny days with cooler evenings moderated by sea influences. Prosecco actually dates back to the Romans, and like Falernum was highly regarded by many. I imagine that the Prosecco in your box will be a little closer to what may have been enjoyed during that time.

"Sacrifice my mouth for the apple-aromatic Prosecco" - Aureliano Acanti

Piedmont

Actually translates to "foot of the mountains," as it is surrounded by mountains on three sides; the Alps to the north and west, then the Apennines to the south. The most famous sub-region here is Langhe; which gets its name from the Latin word for tongue. This area is long and narrow, surrounded on three sides by rivers; the Tanaro runs north and west, then the Bormida di Saigon to the east. They enjoy a continental climate with morning mists and thick fog rolling through the valleys. It has been long though that the grape Nebbiolo gets it's name from *la nebbia* which is the Italian word for fog.

Vermouth

Very simply is just a fortified wine that has been aromatized with herbs, and it has been around probably about as long as people have been making wine. If you are a new to vermouth, and contemplating using it in cocktails; think of vermouth like your Worcestershire sauce. A recipe is fine without it, but it is magical with it.

Like with anything there are different ones, and they can vary greatly in quality. Just because you had a cocktail made forever ago with a bottle of dusty vermouth that had been sitting on the back bar forever, does not mean that you don't like all vermouth. Personally, I love to enjoy a few ounces in a rocks glass with ice and an orange peel. It is perfect after a big supper; when you are feeling maybe a little too full (we have all been there.)

This particular recipe dates back to the 1930's; when it was resurrected by the Italian chef Federico Ricatto, however the distillery itself dates back to 1890. His dream was to create a vermouth that could stand alone as an aperitif or digestif, and was not solely used for cocktails.

Gregoletto

Founded in the 1600's, this winery is literally bottling the story of the land and its history. Although the wine in your box isn't made with it; this winery is one of the very last growers of Verdiso in Veneto. This Prosecco is made with Glera (the Prosecco grape) in a *Sui Lieviti* or *Col Fondo* style; this is just Italian for Sur Lie or on the lees. The wine is fermented, and then undergoes secondary fermentation in the bottle; unlike conventional Prosecco that is blasted with CO2. The result is a beautifully round wine that can continue to evolve overtime, and the most exciting Prosecco I have ever had.