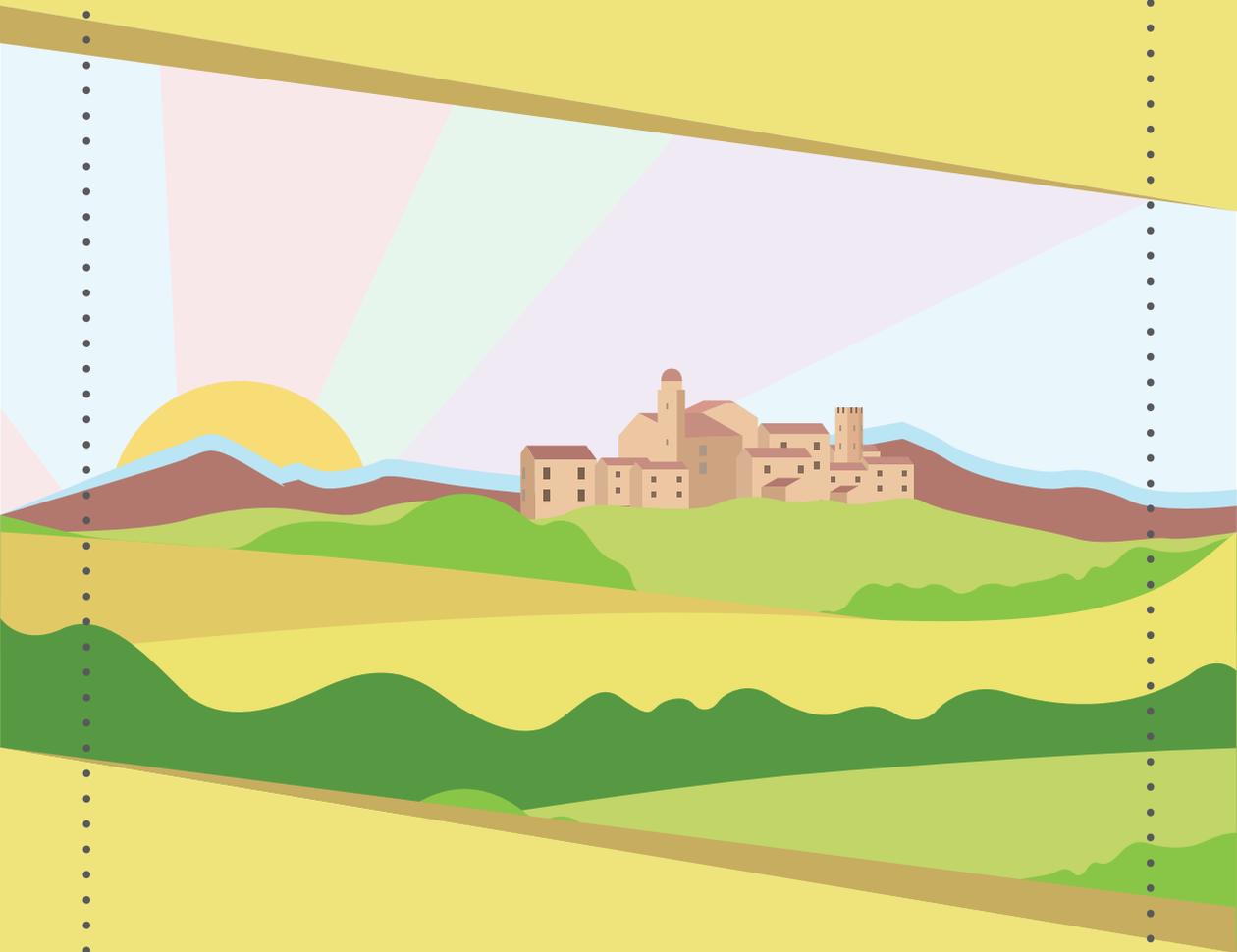


ORTEZZANO



<< Grazie al latino non sono stato solo.

La mia vita si è allungata di secoli e ha abbracciato più continenti. Se ho fatto qualcosa di buono per gli altri, l'ho fatto grazie al latino.

Il buono che dato a me stesso, quello, non c'è dubbio, l'ho tratto dal latino >>

_ Nicola Gardini



Ortezzano is situated on the top of a hill overlooking the left side of the ancient river Hausum. Nowadays Ortezzano is a lively village, immersed in a landscape of great splendor which is marked deeply by the human activity.

The current historical center has kept much of its original castle that follows perfectly the orography of the territory, which in the ancient times represented Ortezzano's natural town wall.

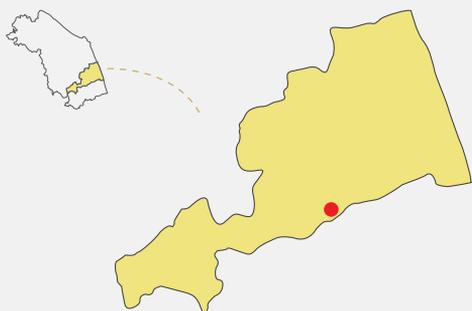
The medieval remains are distinguishable perfectly in a long distance thanks to the peculiarity of outline of Ghibilline Tower.

Inside the very tightened urban fabric, surrounded by the wall, narrow streets open up suddenly to small yet fascinating squares, which reveal real architectural pearls: churches, ancient buildings dating back 13th century that tell about the social life of that time, the dedication, the hopes, the efforts, and the anxiety to living and joys of the people of the past and present.

Archaeology, quality agriculture, and well maintained popular traditions (Ortezzano has 2 folkloric groups and a research center about folklore) could be good reasons to visit Ortez-

zano, but two are the things for which makes it unique in the Aso Valley: the Peach Festival and the love for Latin.

A love that has deep roots thanks to the passion of the famous Latinist Giuseppe Carboni, a love that reoccurs every year in hosting teenagers from all over the world to challenge each other in the famous Certamen, a love that during the summer nights transforms its center in a meeting point of the classic culture.



INFO UTILI

The research center about Picene Folklore was founded in 2003.

Its headquarter is in Ortezzano, in Piazza Umberto I (Umberto I Square), in a building that was made available by the municipality.

Its task is to collect, to promote, and to widespread the material about the popular traditions and the folklore in general (music, songs, dances, poems, customs, rhymes etc..) of the Picene area.

You can also visit:

- the chiesa del Carmine (Carmine church) with its campanile of 1847;
- the village streets with numerous houses characterized by ancient writing engraved in their walls;
- Casa Arpini (Arpini House);
- F. Cavallotti Square;
- the church of Blessed Virgin of Graces;
- the church of St. Anthony of Padua;
- the church of St. Mary in Nives;
- the ancient spring in cisterna contrada

@ <http://www.halleyweb.com/c044055/hh/index.php>

✉ protocollo@comune.ortezzano.fm.it

☎ +39 0734 779181

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- Ortezzano is a village of 766 inhabitants of the province of Fermo, in Le Marche region.

How to get here:

A 14 - Highway exit at Pedaso, northbound

A 14 - Highway exit at Porto San

Giorgio/Fermo, southbound

Coord: 43°01'53.06"N - 13°36'27.25"E

Altitude: 301 above the sea level

Surface: 7,08 Km²

- **MARCH:** "Certamen Latino" - international competition of translation from Greek into Latin.
- **JULY:** "Agnello co' vattuto festival" - the festival arranges tasting of grilled lamb "co' vattuto" (a mix of spices, lard, and olive oil) and other local products such as "the maccheroncini" and "olive fritte".
- **JULY:** "Somaria" - the figure of the donkey in the art, nature and poem. Rediscover the value of slowness, of doing things at the right time!
- **AUGUST:** Philosophical festival dedicated to the Latinist Giuseppe Carboni.
- **SEPTEMBER:** "Wine Festival" - an event to celebrate the wine and music. There will be the "cacciannanze" (a local focaccia bread) with prosciutto and ciabuscolo, polenta, roasted pork chops, and "arrosticini", and then again "olive ascolane" (Ascoli style stuffed olives), roasted cobs, "pizzette fritte" (fried pizzas), sweets and "vino cotto".



The ancient historical center – the Ghibelline Tower



Carmine church of 18th century

Grilled lamb with “vattuto”

One of the most famous dishes of Ortezzano is the lamb chops with the classic “vattuto”, obtained by mixing together simple and characteristic ingredients of the area.

The cooking in the embers gives to the lamb chops a unique taste, constituting the perfect representation of the great tradition of this wonderful village.

Ingredients:

For 4 people

- 20 lamb chops
- Salt q.s.

For the preparation of “vattuto”:

- ground lard;
- Rosemary;
- Garlic
- Fennel pollen;
- Pepper
- Extra virgin olive oil.

Method

After having mixed all the ingredients for the “vattuto”, grill the lamb chops for 3 minutes on each side and season them with pepper and salt. Remove the lamb chops from the grill for a little while, and then spread the “vattuto” on both sides of the lamb chops with the blade of a knife. Put back the lamb chops on the grill and keep cooking them for another 1 minute. Serve them hot.



