



The story of the Pasetti estate began in the early 1900’s when Mimmo Pasetti’s great grandfather Silvestro purchased the first vineyards, initially as a grape grower. It was his grandson Franco who first decided to use their grapes to bottle wines under their own label. The initial bottling was in celebration of his first grandchild’s birth, Francesca. Just like her grandmother Rachele, Francesca had beautiful red hair, so the label that was created for this wine was “Testarossa” (red head). Franco’s son Mimmo eventually took over the winery and – defying all odds – decided to go against the common practice in the area of producing economically priced wines of medium quality. Instead, he focused on the premium character of the grapes grown on his vineyards. Mimmo and his dynamic wife Laura carefully added selected vineyards to their property, all located within the National Park area Gran Sasso and Monti della Laga. In their efforts they are joined by the three children – Business Manager Francesca Rachele, Export Manager Massimo, and Enologist Davide.

## VINICULTURE

Mimmo and his dynamic wife Laura carefully added selected vineyards to their property, all located within the National Park area Gran Sasso and Monti della Laga. In their efforts they are joined by the three children – Business Manager Francesca Rachele, Export Manager Massimo, and Enologist Davide. All their wines tell a remarkable story of dedication, determination, and an uncompromising approach to quality.



## VINIFICATION

Soft pressing, static decantation and cold fermentation, followed by a gross racking to leave the wine on the fine lees. Finally, the stabilization is obtained by cold decantation.



**SKU : 121793**

Region Gran Sasso and Monti della Iga National Park

Classification Abruzzo Pecorino DOp

Vintage 2023

Grapes 100% Pecorino

Soil Composition Chalky Clay

Vineyard Training Wire Trained

Density/Yield 120 hl/ha

Fermentation Stainless Steel

Aging Stainless steel on fine lees and in the bottle

Alcohol 13.5 %

Residual Sugar 1.5 g/l

PH 3.31 g/l

TA 7.5 g/l

Free SO2 35 mg/l

Total SO2 95 mg/l

## TASTING NOTES

Bright straw yellow wine. Hints of wilted yellow flowers, citrus, dried fruit and bread crust. The acidulous appealing and the marked minerality are balanced with an excellent structure and a long persistence.

## FOODS + MOODS

A refreshing aperitif that pairs well with seasoned cheeses, white meat ragout, and fish soups. Ideal to capture the first smells of spring.