



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

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VINIFICATION

Maceration and fermentation in stainless steel for 8 to 10 days, followed by a spontaneous malolactic fermentation. The wine is then aged for 12 months in concrete vats.



SKU : 883921

Region Gran Sasso and Monti della Iga National Park

Classification Abruzzo Montepulciano DOP

Vintage 2022

Grapes 100% Montepulciano

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 14 %

Residual Sugar 2 g/l

PH 3.6 g/l

TA 5.5 g/l

Free SO2 28 mg/l

Total SO2 75 mg/l

TASTING NOTES

Intense red ruby wine. Hints of sour berries, currant and blackberries, along with hints of licorice, cinnamon and black pepper. Tasting it, this wine is soft, with elegant and mature tannins. Excellent structure and persistence.

FOODS + MOODS

A perfect wine for a backyard barbecue in summer and celebrate the changing of the colours in early fall. It pairs well with red sauce pasta dishes, pizza, casseroles, and grilled meats.