

Pasetti Collecivetta Pecorino



The Pasetti family's history is deeply rooted in the region. 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 region 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.



*Vibe: Spring
Emotions/Occasions:
New Beginning
Hope*

Pasetti Collecivetta Pecorino



SKU: 121793

Region	Gran Sasso and Monti della Laga 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	Temperature controlled fermentation in stainless steel, aged on fine lees before being bottled.
Alcohol	13.5 %
Residual Sugar	1.5 g/l
PH	3.31 g/l
TA	7.5 g/l
Free SO ²	35 g/l
Total SO ²	95 mg/l

SALES FACTS:

- *The vineyards are located in a national park*
- *Vines produce healthy grapes in a pristine environment*
- *100% varietal, food friendly wines*

VITICULTURE

Montepulciano d'Abruzzo Fonteromana grows in Pescosansonesco at 550 meters above sea level. Vineyards are located at the foot of Gran Sasso in a very windy place with a high temperature range. Here the soil is clay calcareous and rich in skeleton. Testarossa Montepulciano d'Abruzzo is obtained from the oldest vineyards (40 years old) with a yield of 80/90 quintals per hectare.