



“*“The wine is a life experience, not an exact science.”*
~Domenico Pasetti”

PASETTI GESMINO



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.



Viticulture

Pasetti’s Moscattello di Castiglione vines grow in Pescosansonesco at 550 meters above sea level. The 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. The vineyard has a row training with a density of 5200 grapevines per hectare, south-west facing and a grape yield of about 30 - 40 quintals per hectare.

Vinification

The grapes are harvested at the beginning of September, then left to dehydrate for 60 days in small boxes. Fermentation occurs in steel tanks at 15 °C for about 30 days. Followed by 4 months aging in steel tanks on its fine lees, before being filtered and bottled. The wine is further aged for 12 months in the bottle, before release.

The Grape:

Moscattello di Castiglione is perhaps the oldest vine in Abruzzo, it’s history can be traced back to the second half of the 1600s, where it is first mentioned in the Book of Rents. The variety came close to extinction, but thanks to the awareness work carried out by the Consortium of Protection, established in 2003, and producers in the Abruzzo this ancient grape can be enjoyed today.





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SKU:	800060
Region:	Abruzzo, Italy
Classification:	Passito D.O.P.
Vintage:	2016
Grapes:	100% Moscatello di Castiglione
Vineyard:	Facing south-west, in the National Park area of Gran Sasso
Soil Composition:	Chalky, clay, pebbly
Vineyard Training:	Wire trained
Density/Yeild:	3000 to 4000 kg/ha
Fermentation:	Steel tanks at 15 °C for about 30 days
Aging:	4 months in steel tanks on its fine lees
Alcohol:	14.00%
Residual Sugar:	153.2 g/l
PH:	3.7 g/l
TA:	7.2 g/l
Free SO2:	21 mg/l
Total SO2:	142 mg/l

Tasting Note

A pretty orange hue, with an intense nose. A stunning floral bouquets, with aromas of acacia flower, orange blossom, candied orange rind, orange oil, sweet ripe apricots, and peach. A rich complex wine, the sweetness is balanced with acidity, and a long finish. A lush wine with flavours of apricot, peach and orange oil. Simply Stunning.

Pairing Suggestion

A wonderful treat, enjoy with biscuits, cream cakes, and goat cheese served with jam and honey. Serve with a dessert board with Jacek Chocolate Costa Rica Fabric Bar, dried apricots and an array of cheese, for long after dinner conversations. Drizzle Gesmino on summer ripe apricots and peaches, serve with whipped cream and pound cake or Angel food cake for a happy ending. Serve chilled.

Sales Facts :

- Native to the region, the grapes of Moscatello di Castiglione have been rediscovered in the last few years.
- The vines for this delightful passito grow at 450 m above sea level in the National Park area of Gran Sasso, producing healthy grapes with a high natural acidity.
- Moscatello di Castiglione is an indigenous white grape variety which belongs to the ancient family of muscat, widely spread by Romans.