



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

PASETTI HARIMANN MONTEPULCIANO D'ABRUZZO



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.



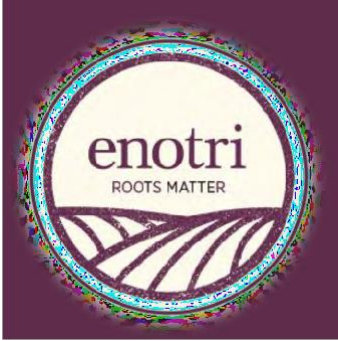
Viticulture

The grapes grow 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. Harimann Montepulciano d'Abruzzo is obtained from old vineyards with a yield of about 70 quintals per hectare.

Vinification

Grapes are picked in the first week of November, they are crushed and soaked for a period of about 25/30 days in steel tanks. Fermentation occurs with selected yeasts at low temperature. The wine is aged for 18 months in steel tanks, then 24 to 36 months in new oak barrels and 18 months in the bottle. Malolactic fermentation is spontaneous. Harimann can be tasted about 8 years after its harvesting and it shows its best qualities even after 15-20 years.





PASETTI HARIMANN MONTEPULCIANO D'ABRUZZO



SKU:	800059
Region:	Abruzzo, Italy
Classification:	D.O.C
Vintage:	2010
Grapes:	100 % Montepulciano d'Abruzzo D.O.C
Vineyard:	Facing south-west, in the National Park area of Gran Sasso
Soil Composition:	Chalky, clay
Vineyard Training:	Tendone
Density/Yield:	7000 kg/ha
Fermentation:	Selected yeasts at low temperature, spontaneous Malolactic
Aging:	24 to 36 months in new oak barrels
Alcohol:	15.0%
Residual Sugar:	2.6 g/l
PH:	3.6 g/l
TA:	5.50 g/l
Free SO2:	19 mg/l
Total SO2:	70 mg/l

Tasting Note

Deep velvet ruby colour with a complex and elegant bouquet of ripe red fruits, cherries, plums, berries and black cherries, accompanied by hints of violet and dried red flowers. Tertiary aromas of walnuts, black licorice, stewing berries, cooked plums, coffee, chocolate and notes of clove and nutmeg. An outstanding Montepulciano with great complexity, structure, depth and elegance. Flavours of stewed fruit, cherry, plum, spice with a lingering finish. A fascinating wine.

Pairing Suggestion

This complex wine is a great choice for any celebratory dinner, especially if it involves braised meats, roasted meats, venison, and game birds. Prepare a simple dinner to allow the wine to shine- short ribs braised in wine, or prok with prunes. It is also great to enjoy on its own – perhaps with a good cigar.

Sales Facts:

- The vines grow at 550 m above sea level in the National Park area of Gran Sasso, producing healthy grapes with a high natural acidity.
- Harimann is the name of a legendary Lombardian warrior who received a farm from his king in gratitude for the battles he won. The story means a lot to Mimmo who had to fight many legal battles to finally gain control over his estate. The Harimann Montepulciano tells of this story, at the same time representing the passion and dedication that the Pasetti family have for their land.