

PASETTI HARIMANN MONTEPULCIANO



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.



SKU: 800059

Region	Abruzzo, Italy
Classification	D.O.C
Vintage	2015
Grapes	100 % Montepulciano d'Abruzzo D.O.C
Soil Composition	Chalky, clay
Vineyard Training	Tendone
Density/Yield	7000 kg/ha
Fermentation	Selected yeasts at low temperature, spontaneous Malolactic.
Alcohol	15 %
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 NOTES

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.