



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

PASETTI 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.



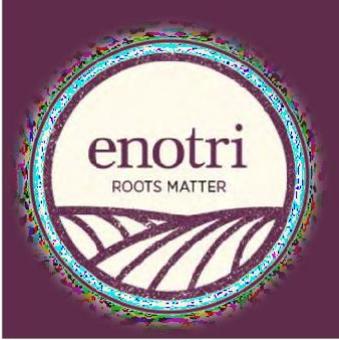
Viticulture

Pasetti's Montepulciano d'Abruzzo 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. These vineyards produce a yield of 110 quintals per hectare.

Vinification

Grapes are picked up at the end of October, red vinification begins with the juice getting 10 – 15 days skin contact. Fermentation occurs with selected yeasts at low temperature. After that, the wine is put in steel tanks for 18 months, then in 60hl oak barrels for 8 months and finished for 6 months in bottle before release. Malolactic fermentation is spontaneous.





PASETTI MONTEPULCIANO D'ABRUZZO



SKU:	800056
Region:	Abruzzo, Italy
Classification:	D.O.C.
Vintage:	2016
Grapes:	100% Montepulciano d'Abruzzo
Vineyard:	Facing south-west, in the National Park area of Gran Sasso
Soil Composition:	Chalky, clay
Vineyard Training:	Wire trained
Density/Yield:	1000 kg/ha
Fermentation:	selected yeasts at low temperature
Aging:	60hl oak barrels for 8 months
Alcohol:	13.00%
Residual Sugar:	2.39 g/l
PH:	3.3 g/l
TA:	6.2 g/l
Free SO2:	17 mg/l
Total SO2:	100 mg/l

Tasting Note

A beautiful intense ruby red colour, that is dense and velvety. A complex bouquet with rich ripe berries - blackberry, blueberry, and cherry, fennel, herbaceous with notes of chocolate and hints of pepper. A lush wine with wonderful texture and structure, mature integrated tannins, and a medium long finish. Lots of rich berries flavours, as well as fennel, sour cherry and minerality. Youthful, fresh, a really pleasant wine.

Pairing Suggestion

The wine stands up to a variety of flavourful preparations, especially wild boar, grilled meats, and red sauce pasta dishes. Dine El Fresco with grilled whole heads of fennel, grilled Italian sausage with new potatoes and summer salad accompanied by a bottle or two of Pasetti Montepulciano d'Abruzzo and good friends. Open two to three hours in advance.

Sales Facts:

- This single-variety Montepulciano d'Abruzzo wine was the first line created by Pasetti, their "classic" label.
- This elegant dry red wine is an excellent representative of the quality coming from Pescosansonesco (Pescara district), in the heart of Gran Sasso e Monti della Laga National Park.
- Given the attractive price point, a surprisingly complex red wine with great structure.