

Comments of a Bon Vivant:

Winter vibes. Great to warm up during cold evenings and a good choice for any celebratory dinner. Pairs well with roasted meats, Bistecca Fiorentina, ossobuco, and game birds.

Pasetti Madonella 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.



Vibe: *Winter*
Emotions/Occasions:
Staying Warm
Celebration

Pasetti Madonella Montepulciano



SKU: 800054

Region	Abruzzo, Italy
Classification	DOC
Vintage	2021
Grapes	100 % Montepulciano d'Abruzzo
Soil Composition	Chalky, clay
Vineyard Training	Wire trained
Density/Yield	8000 to 9000 kg/ha
Fermentation	Selected yeasts at low temperature, spontaneous Malolactic.
Alcohol	14%
Residual Sugar	2.6 g/l
PH	3.51 g/l
TA	5.56 g/l
Free SO ²	19 mg/l
Total SO ²	70 mg/l

SALES FACTS:

- The vineyards are located in a national park
- Testarossa means redhead. It is the family's flagship brand, named after daughter Francesca and her paternal grandmother
- 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.