

PASETTI TESTAROSSA ROSSO



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

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 claycalcareous 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.



VINIFICATION

Grapes are picked in the third week of October, red vinification begins with the juice getting 20 days skin contact. Fermentation occurs with selected yeasts at low temperature. The wine is aged for 18 months in steel tanks, then 18 to 22 months in 20 hl oak barrel and 6 months in the bottle before release. Malolactic fermentation is spontaneous.



SKU: 800054

Region	Abruzzo, Italy
Classification	D.O.C
Vintage	2019
Grapes	100 % Montepulciano d'Abruzzo D.O.C
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 SO2	19 mg/l
Total SO2:	70 mg/l

TASTING NOTES

A dense ruby red, with a big beautiful bouquet. Primary aromas of cherry, blueberry, blackberry, plum, followed by prune, raisin and Oregano. As well as tertiary notes of cocoa, licorice , leather, coffee and violet. A lovely round mouth feel, the tannins are round and balanced in this dry wine. Flavours of red fruit, cherry, blueberry, baking spice and cocoa. All the components are well integrated, a wonderful wine.

PAIRING SUGGESTION

The wine will benefit from decanting at least 3 hours before serving. It matches well with a variety of flavourful, substantial dishes such as lasagna, braised meats, lamb, and wild game. A wine to celebrate with your loved ones.