

**PASETTI** 

*Vigneti nel*

# PARCO NAZIONALE DEL GRAN SASSO E MONTI DELLA LAGA



◆ CANTINA  
● VIGNETI

**PASETTI**



# Red Testarossa

100% Montepulciano d'Abruzzo D.O.P.

The Testarossa line is the flagship of the company. It symbolizes Pasetti's will to be both traditional and close to the family history. This important label was realized to celebrate the superb beauty of Pasetti red hair women.

## **Production area**

*It 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.*

## **Wine history**

*Testarossa Montepulciano d'Abruzzo is obtained from the oldest vineyards (40 years old) with a yield of 80/90 quintals per hectare. The grapes are picked up during the third decade of October and then pressed and fermented for 20 days. After a storage of 18 months in steel tanks to facilitate the decantation, the wine ages for about 18 - 22 months in 20 hl oak barrels.*

## **Organoleptic features**

*It's a deep ruby red wine which smells and tastes of ripe red fruits, blackberries, blueberries, plums, cherries and violet mixed up with tertiary aromas of cocoa, licorice, tobacco, cloves, black pepper and leather. It's a warm and full-bodied wine with elegant tannins, good structure and persistence. It can be appreciated after several years.*

## **Time of vintage**

*Third decade of October, beginning of November.*

## **Vinification**

*Red vinification; fermentation occurs with selected yeasts at a controlled temperature. Malolactic fermentation is spontaneous.*

## **Ageing**

*18 months in steel tanks, then 18/22 months in barrel and 6 months in the bottle.*

## **How to serve it**

*It needs to rest at least 10 days after its arrive. It should be served at a temperature of 18 °C. The bottle should be opened 3 hours before drinking it.*

## **Gastronomic matching**

*Lasagna, first courses with tomato sauce, "arrosticini" (typical sheep meat from Abruzzo), braised meats, wild game, herbal and seasoned cheeses.*

## **How to store the bottle**

*The bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15 - 18 °C and a humidity of 60 - 80 %.*



# White Testarossa

Bianco Terre Aquilane I.G.P.

The Testarossa line is the flagship of the company. It symbolizes Pasetti's will to be both traditional and close to the family history. This important label was realized to celebrate the superb beauty of Pasetti red hair women.

## **Production area**

*The vineyards are placed at 450 meters above sea level in Capestrano, at the foot of Gran Sasso and Monti della Laga mountains. This uncontaminated place is characterized by high brightness, low humidity and frequent breezes.*

## **Wine history**

*This wine is obtained from Trebbiano d'Abruzzo, Pecorino and Chardonnay grapes which are softly pressed. The must is settled and clarified at a low temperature and then it ferments in small oak barrels of 225 and 550 liters where it ages for 12 months after the vintage.*

## **Organoleptic features**

*It's a bright golden yellow wine. Its intense bouquet smells of dried white flowers and dried fruits, sage, vanilla and curry. A nuance of fume is mixed up with the aroma of butter which returns to the palate with a full sensation of roundness, softness and a long persistence. Elegant and harmonious, fresh and complex, it can be appreciated after several years.*

## **Time of vintage**

*First decade of September.*

## **Vinification**

*White vinification with cryomaceration at 4 °C for 18/24 hours, precrushing and soft pressing. The successive refrigeration of the must promotes the decantation and consequent elimination of suspended matter. No malolactic fermentation.*

## **Ageing**

*12 months in the barrel, then 6 months in the bottle.*

## **How to serve it**

*It needs to rest at least 10 days after its arrive. It should be served at a temperature of 10 - 12 °C.*

## **Gastronomic matching**

*It is recommended with structured and perfumed dishes such as fish cooked with aromatic herbs, spiced courses, white meat and seasoned cheeses.*

## **How to store the bottle**

*The bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15 - 18 °C and a humidity of 60 - 80 %.*



# Montepulciano Pasetti

100% Montepulciano d'Abruzzo D.O.P.

This single-variety Montepulciano d'Abruzzo wine is the first line created by Pasetti and it may be considered, among the other, their "classic" label. This elegant dry red wine is a representative sample of the charming production area of Pescosansonesco.

## **Production area**

*It 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.*

## **Wine history**

*Montepulciano d'Abruzzo Pasetti derives from Montepulciano grapes with a yield of 110 quintals per hectare. The grapes are picked up at the end of October and there's a skin contact for 10 - 15 days. After a first period in steel tanks, the wine ages in 60 hl oak barrels for 9 months and then 16 months in the bottle.*

## **Organoleptic features**

*It's a vivid ruby red wine which smells of blackberry, currant and blueberry, accompanied by hints of licorice, cinnamon and black pepper. In the mouth it's warm with soft and evolved tannins, a right balance, good structure and persistence.*

## **Time of vintage**

*At the end of October*

## **Vinification**

*White vinification with a cryomaceration at 4 °C for 24/36 hours, precrushing and soft pressing with a consequent refrigeration to facilitate the decantation. Fermentation occurs with selected yeasts at 10 - 13 °C in steel tanks.*

## **Ageing**

*18 months in steel tanks, 8 months in the barrel and then 6 months in the bottle.*

## **How to serve it**

*It needs to rest at least 10 days after its arrival. It should be served at a temperature of 18 °C. The bottle should be opened 2 - 3 hours before drinking it.*

## **Gastronomic matching**

*Structured first courses with tomato sauce, timballo, wild boar, red meats and seasoned cheese.*

## **How to store the bottle**

*The bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15 - 18 °C and a humidity of 60 - 80 %.*



# Pecorino Pasetti

100% Pecorino D.O.P.

Pasetti pecorino is a "must-see" which fully reflects the strong traditions of the Abruzzo region. In their cradle, these native grapes express themselves excellently. Today, this young 100% pecorino wine represents one-third of the total production.

## **Production area**

*It grows in the surroundings of Pescosansonesco (550 meters above sea level) and Capestrano (450 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 rich in skeleton, clay-calcareous and rocky.*

## **Wine history**

*Pecorino is a white grape variety spread in Abruzzo for many years. Its origins are not so clear. At the end of 80's it disappeared; we could find only a few plants in the area of Teramo and L'Aquila. Thanks to the selection work and to the courage of few viticulturists, the first wines are going to be available.*

## **Organoleptic features**

*It's a bright straw yellow wine with aromas of elderberry, grapefruit and yellow fruits. Its acidity and flavor are mixed up with a good structure, persistence and a great roundness.*

## **Time of vintage**

*First decade of September (this grape variety is able to reach a good sugar level without losing its great acidity; changing the harvesting time we are able to enhance the freshness and the structure of the wine).*

## **Vinification**

*White vinification with cryomaceration for 18/24 hours, precrushing and soft pressing of the grape. Fermentation occurs with selected yeasts in steel tanks at a low temperature (10 - 13 °C).*

## **Ageing**

*2 months on its fine lees, then 3 months in the bottle. This wine can also be appreciated after 3 - 5 years.*

## **How to serve it**

*It needs to rest at least 10 days after its arrive. It should be served at a temperature of 8 - 10 °C.*

## **Gastronomic matching**

*Raw fish, cold cuts, white lasagna, risotto, courtyard animals, medium-seasoned cheeses.*

## **How to store the bottle**

*The bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15 - 18 °C and a humidity of 60 - 80 %.*



# Fonte Romana

100 % Montepulciano d'Abruzzo D.O.P

Nice Montepulciano d'Abruzzo DOC dry red wine. "Easy" to drink and match with food.

## **Production area**

*It 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.*

## **Wine history**

*Montepulciano d'Abruzzo Fonte Romana is obtained from the same grape variety with a yield of 130 quintals per hectare. Grapes are picked up in the middle of October with a successive skin contact for about 10-15 days. After that, the wine is put in steel tanks and then in 60hl oak barrels for 4 months.*

## **Organoleptic features**

*It's a ruby red wine which smells of ripe red fruits, dried flowers and spices like pepper, cinnamon and nutmeg. In the mouth it's soft with delicate tannins, good structure and persistence.*

## **Time of vintage**

*Middle of October.*

## **Vinification**

*Red vinification with a skin contact for 10-15 days. Fermentation occurs with selected yeasts at low temperature. Malolactic fermentation is spontaneous.*

## **How to serve it**

*It needs to rest at least 10 days after its arrive. It should be served at a temperature of 18 °C.*

## **Gastronomic matching**

*It is recommended with pasta with tomato sauce, lamb, sheep, beef, pork and mid-seasoned cheeses.*

## **How to store the bottle**

*The bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15-18C and a humidity of 60-80%.*



# Colle Civetta

100% Pecorino D.O.P.

This wine is the result of a valued selection of the best pecorino grapes. Both structure and body become enriched thanks to the particular method of vinification, which consists in standing for some months on fine lees.

## **Production area**

*It grows in Pescosansonesco at 550 metres 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.*

## **Wine history**

*Pecorino is a white grape variety spread in Abruzzo for many years. Its origins are not so clear. At the end of 80's it disappeared; we could find only a few plants in the area of Teramo and L'Aquila. Thanks to the selection work and to the courage of few viticulturists, the first wines are going to be available.*

## **Organoleptic features**

*It's a straw yellow wine with golden highlights. It smells of pineapple, melon, exotic and tropical fruits, dried yellow flowers and crust of bread. Its aromatic complexity is accentuated by a marked minerality and a great structure. With a long persistence, it can age for 5 years in the bottle.*

## **Time of vintage**

*Third decade of September.*

## **Vinification**

*Cryomaceration at 6 °C for 36 hours, precrushing and soft pressing of the grape. Fermentation occurs with selected yeasts in steel tanks at a low temperature (13 - 14 °C).*

## **Ageing**

*6 months on its fine lees in steel tanks, then 10 months in the bottle. It can be appreciated after 5 years.*

## **How to serve it**

*It needs to rest at least 10 days after its arrive. It should be served at a temperature of 8 - 10 °C.*

## **Gastronomic matching**

*It is recommended with fish dishes, cold cuts, white lasagna, risotto, courtyard animals, seasoned cheeses, white meat ragù (Italian sauce).*

## **How to store the bottle**

*The bottle should be put in a horizontal position away from direct light, heat and noise at a temperature of 15 - 18 °C and a humidity of 60 - 80 %.*

