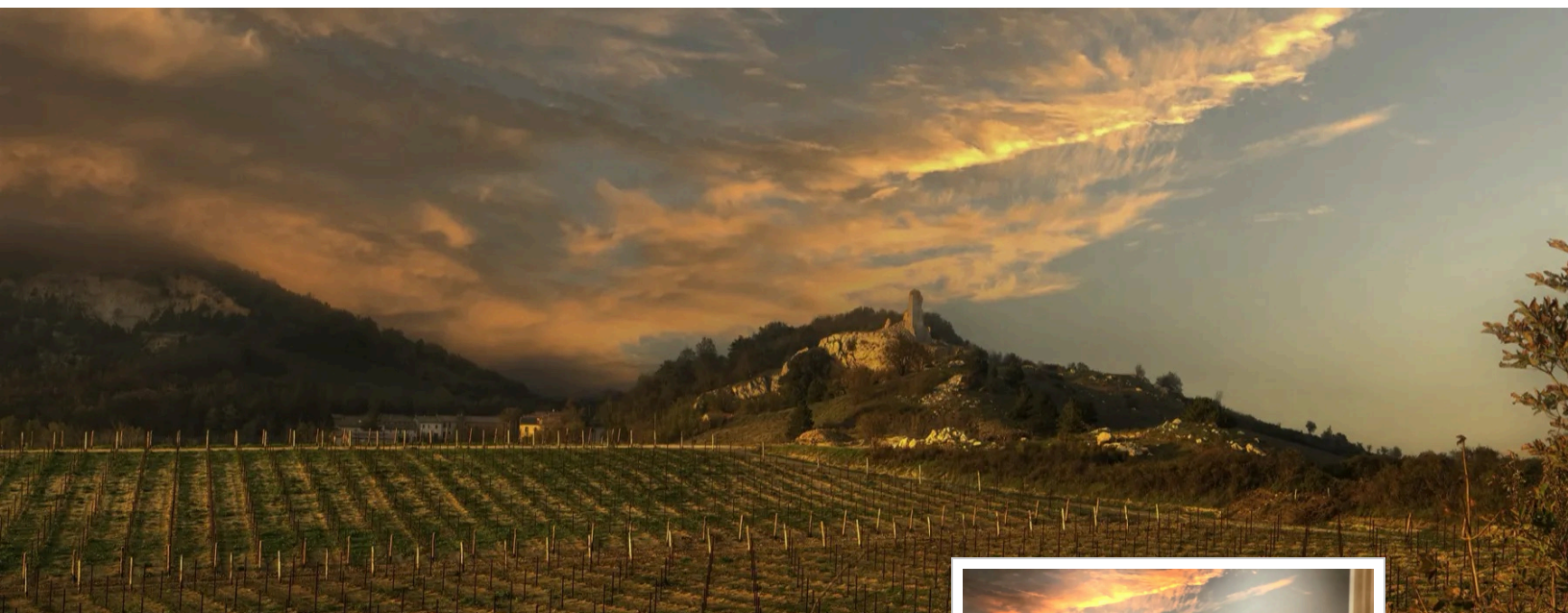


Comments of a Bon Vivant:

Citrus, dried yellow flowers and a mineral snap. Bright enough for an aperitivo, with the body for fish, white lasagna or roast chicken.

Pasetti Collecivetta Pecorino



The Pasetti family's roots in Abruzzo reach back to the early 1900s, in the mountains around Pescosansonesco, in the shadow of the Gran Sasso massif. What began as a small family holding has grown, over five generations, into one of the region's benchmark estates: still family-run, still farmed by the people whose name is on the label.

The vineyards climb between 450 and 600 metres, among the highest in the region, where cool nights and constant mountain breezes keep the fruit bright and aromatic even in warm years. Montepulciano is the heart of the estate, bottled as Madonnella and the riserva Testarossa, alongside Pecorino, seen at its best in Collecivetta.



Vibe: *Long lunch*
Emotions/Occasions:
Fresh
Convivial

Pasetti Collecivetta Pecorino



SKU: 121793

Region	Pescosansonesco and Capestrano, Abruzzo
Classification	Pecorino d'Abruzzo DOP
Vintage	2025
Grapes	100% Pecorino
Elevation	550 m (Pescosansonesco) and 450 m (Capestrano)
Density/Yield	4,200 vines/ha; maximum 140 q/ha
Harvest	By machine, first ten days of September
Fermentation	Soft pressing, static settling, cold fermentation; lees stirring to mature on fine lees
Ageing	Stainless steel only, on fine lees
Alcohol	13.0–13.5%
Residual Sugar	3.5–4.5 g/l
pH	3.20–3.30
TA	6.0–7.0 g/l
Volatile Acidity	0.20–0.30 g/l
Farming	Organic

VITICULTURE

The vineyards lie in the municipalities of Pescosansonesco, at 550 metres, and Capestrano, at 450 metres, both within the Gran Sasso and Monti della Laga National Park.

Pecorino is a native Abruzzo variety, rediscovered in recent years thanks to a few dedicated growers. It prefers fertile soils with good water and gives pronounced citrus and freshness, balanced by good body and a persistent finish. Here it shows dried yellow flowers, citrus, dried fruit and bread crust, with lively acidity and marked minerality. Best kept at 14–16 °C and drunk within 6 years of the harvest.

SALES FACTS:

- Pecorino, a native Abruzzo grape brought back from near-obscurity
- Mountain vineyards at 450–550 m in the Gran Sasso National Park
- Stainless steel only, matured on fine lees