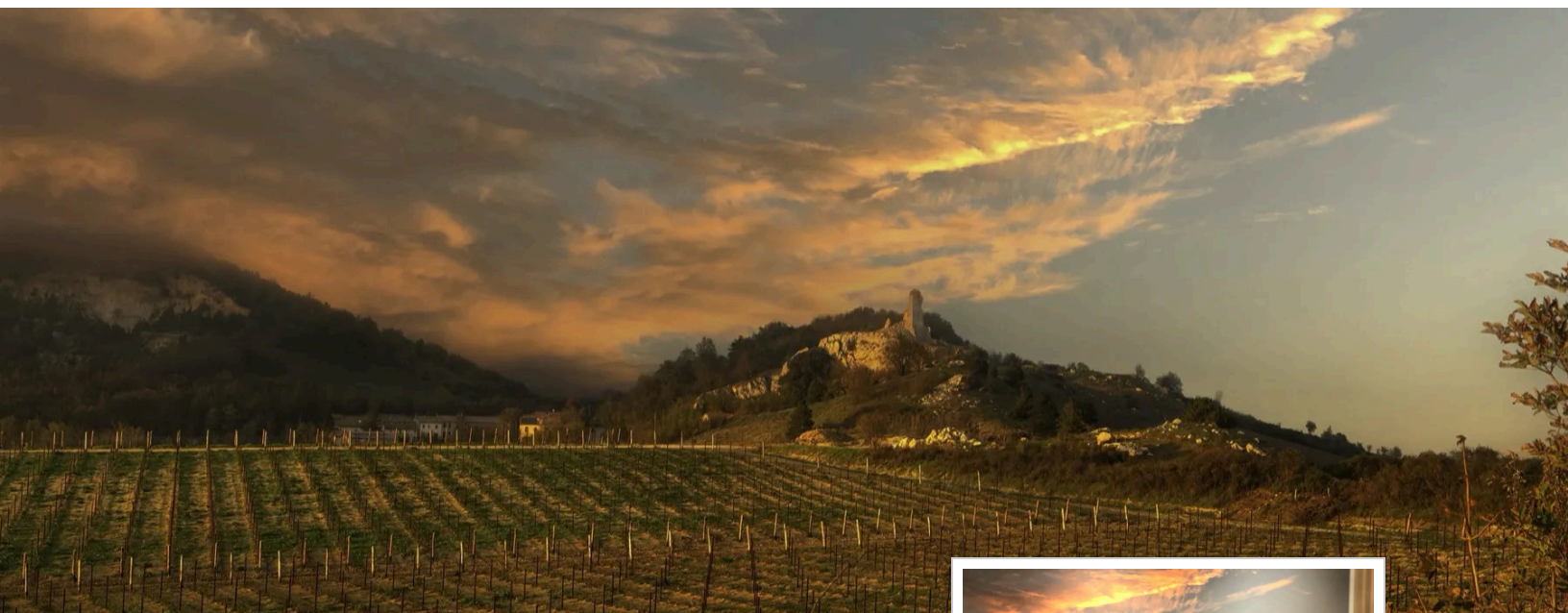


Comments of a Bon Vivant:

Dark cherry and black pepper over soft, ripe tannins. A Sunday-table red: pour it with lasagna, timballo or lamb skewers off the grill.

Pasetti Madonnella



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: *Family table*
Emotions/Occasions:
Comfort
Sharing

Pasetti Madonnella



SKU: 883921

Region	Pescosansonesco, Abruzzo
Classification	Montepulciano d'Abruzzo DOP
Vintage	2024
Grapes	100% Montepulciano
Soil Composition	Loam, clay and limestone, rich in organic matter; sloping, northeast-facing
Elevation	550 m
Density/Yield	4,200 vines/ha; maximum 150 q/ha
Harvest	By machine, around mid-October
Fermentation	8–10 days in stainless steel, native yeasts, 22–24 °C. Spontaneous malolactic.
Ageing	Cement tanks, then large oak barrels (20 hl and 60 hl), then bottle
Alcohol	14.0–14.5%
Residual Sugar	3.0–4.5 g/l
pH	3.40–3.60
TA	5.0–5.5 g/l
Volatile Acidity	0.30–0.40 g/l
Farming	Organic

VITICULTURE

The vineyards lie in the municipality of Pescosansonesco at 550 metres above sea level, within the Gran Sasso and Monti della Laga National Park. The soil is a loam, clay and limestone mix, rich in organic matter, on northeast-facing slopes, with dry, well-ventilated summers.

Montepulciano is Abruzzo's own grape. It thrives in clay, tolerates drought and ripens late, and its concentration of anthocyanins is among the highest of any variety. Rich in tannin and intense in red fruit, it shows morello cherry, currant and blackberry here, with liquorice, cinnamon and black pepper. Best kept at 14–16 °C and drunk within 10 years of the vintage.

SALES FACTS:

- Grown at 550 m inside the Gran Sasso and Monti della Laga National Park
- 100% Montepulciano, Abruzzo's indigenous red grape
- Aged in cement, then large 20 hl and 60 hl oak barrels