

Comments of a Bon Vivant:

Plum, sour cherry, liquorice and tobacco, warm and robust with years ahead of it. Open it for braised meats, game or a long dinner that ends with aged cheese.

Pasetti Testarossa Montepulciano Riserva



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: *Fireside*
Emotions/Occasions:
Celebration
Contemplation

Pasetti Testarossa Montepulciano Riserva



SKU: 800054

Region	Pescosansonesco, Abruzzo
Classification	Montepulciano d'Abruzzo Riserva DOP
Vintage	2019
Grapes	100% Montepulciano
Soil Composition	Clay, loam and limestone, rich in organic matter; sloping, northeast-facing
Elevation	550 m
Density/Yield	4,200 vines/ha; 135 q/ha
Harvest	By hand, in crates, late October to early November
Fermentation	8–10 days in stainless steel, native yeasts, 22–24 °C. Spontaneous malolactic.
Ageing	Cement vats, then 24 months in 2nd- and 3rd-passage French barriques, then bottle
Alcohol	14.5–15.0%
Residual Sugar	2.0–2.5 g/l
pH	3.50–3.60
TA	5.0–5.5 g/l
Volatile Acidity	0.30–0.50 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, on sloping, northeast-facing clay, loam and limestone rich in organic matter. Summers are dry and well-ventilated.

Montepulciano is Abruzzo's own grape: late-ripening, drought-tolerant, deeply coloured and rich in tannin. In the riserva it gives ripe red fruit, withered violet and forest floor, with tertiary notes of eucalyptus, liquorice, chocolate and tobacco. Best kept at 14–16 °C and drunk within 20 years of the harvest.

SALES FACTS:

- *The estate's riserva Montepulciano, from 550 m in the Gran Sasso National Park*
- *Hand-harvested in crates from late October*
- *24 months in French barriques; will cellar for up to 20 years*