



# PASETTI

The long rich Pasetti history dates back to the late 1860's, in which present owner Mimmo Pasetti's great-great grandfather Silvestro began purchasing various plots of land from the wealthy Marchese Farina family. Continuing with his father's dream and faced with controversial times, Rocco battled with Phylloxera plague that was sweeping over all of Europe due to this vicious parasite. Unfortunately, after returning back from the war, a landmine planted in his own vineyards, claimed his life. Having four sons to continue the business, Franco the oldest, took over and began wine making on his own due to the encouragement of his father in law.

From the beginning Franco's results were impressive. At the time Abruzzo's unwritten rule and in much of the south was to mass-produce with less effort on quality and much on quantity. Since the Pasetti's owned their land, the low costs came naturally and high quality was their reputation. A true country gentleman, Franco continually worked hard along with an uncanny ability to whisper to the vineyards which gave back to him with incredible quality year after year. It wasn't until twenty years after the cellar construction, Franco's son—Mimmo (studying oenology) encouraged his father to put their Montepulciano d'Abruzzo in bottle, for the first time. It is here that the connection from the past to the present is made with the flagship wine from the Pasetti family "Testarossa". It is a celebration of the birth of Francesca (Franco's first granddaughter) to the past with Rachele (Franco's mother). The name "Testarossa" or "red head" is an homage to the two charming red headed women in Franco and Mimmo's lives and is the jewel of the winery.

Today Mimmo and his wife Laura run the winery with their three children Massimo, Davide and Francesca. Their visionary actions in the 90's by purchasing vineyards in Pescosansonesco (the heart of the Abruzzo national park of Gran Sasso and Monti della Laga) are the only winery certified to use the national parks symbol on their wines. Within this incredible microclimate of mountain peaks reaching +10,000 feet, traditional varietals are grown and hand harvested and is a tribute to the Pasetti's commitment to Abruzzo and all of its' qualities. Grapes such as Montepulciano d'Abruzzo, Trebbiano d'Abruzzo, Passerina, Pecorino and Moscatello are their focus matching the territory to the traditional varietals but adding in modern winemaking techniques.

## PECORINO

REGION: Abruzzo

VARIETAL: 100% Pecorino

COLOR: Bright Straw Yellow

BOUQUET: Aromas of elderberry, grapefruit and yellow fruits.

TASTE: Its acidity and flavor are mixed up with good structure, persistence and great roundness

AGEING: 2 months on its lees, 3 months in the bottle

FOOD PAIRING: Ideal with fish, cold cuts, white lasagna, risotto, medium-seasoned cheeses.

SERVING TEMP: Chilled: 55° F (13° C)

