



Casa Setaro Campanelle Falanghina IGT CAMPANIA (ITALY)

Casa Setaro is a winery located on the slopes of the Mt. Vesuvius, in Trecase. The vineyards are located just inside the Vesuvius National Park. Massimo Setaro takes care of all the production, from the vineyard to the cellar. He is sided by his wife Mariarosaria. For generations, the Setaro family has been dedicated to grape cultivation and wine production on the slopes of the Vesuvius.

Commune di Trecase, Bosco del Monaco and Tirone della Guardia areas, inside the Vesuvius National Park; volcanic soils, rich in potassium and microelements with 15 – 25 year old vines.

Grapes: Falanghina 100%

Viticulture: Espalier with guyot training and few buds; manual harvest, grape selection before soft destemming press followed by low temperature skin fermentation in stainless steel tanks at 4°C for about 48-72 hours. Refining: sur lies for 3 months

Alcohol: 13% vol.

Appearance: Straw yellow

Nose: Scents of broom and quince mixed with mineral tones that make this a true Vesuvian Falanghina.

Palate: Fruity with great pleasantness, enriched by an elegant, volcanic minerality. Long finish.

Pairing: Seafood cuisine, shellfish, vegetable and pulses soup, legumes and fresh cheeses.



Campania Wine Region of Italy

Campania coast line is on the Tyrrhenian Sea with famous gulfs (Naples, Salerno and Policastro) as well as three islands (Capri, Ischia and Procida). Four other regions border Campania; Lazio to the northwest, Molise to the north, Apulia (Puglia) to the northeast and Basilicata to the east.

The climate is typically Mediterranean along the coast, whereas in the inner zones it is more continental, with low temperatures in winter.

The ancient red varieties **Aglianico** and **Piedirosso** (“red feet”) and the white **Falanghina**, **Greco**, and **Fiano** comprise a majority of the Campanian DOC wines. The tannic, high-acid Aglianico shares a structural similarity with Sangiovese and Nebbiolo—although it displays a darker fruit profile—and has the capacity to produce the longest-lived and noblest red wines of Southern Italy.

Falanghina provides an aromatic lift to the white wines of Vesuvio DOC, produced on the slopes of Mount Vesuvius just south of Campi Flegrei and Naples. **Vesuvio**, which may be white, rosato, red, sparkling, or fortified in style, may be labeled as **Lacryma Christi del Vesuvio** if it achieves a minimum 12% alcohol.