



Casa Setaro
Munazei Lacryma Christi del Vesuvio
Piedirosso DOC
CAMPANIA (ITALY)

Casa Setaro is a winery located on the slopes of the 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.

Grapes: 100% Piedirosso

Viticulture: espalier, guyot training Vesuvian pergola

Viniculture: Maturation: in stainless steel tanks 6 months, further refining in bottle 3 months

Alcohol: 13% vol.

Appearance: Intense ruby red

Notes:

Palate: Dark fruits- plums and black berries, under brush, fern, firestone, volcanic matter and minerals. Full bodied, round, fresh, with present tannins.

Pairing: Fish soups, white meats, roasted chicken, root vegetables.



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 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.

Vesuvio, is the village and the mountain in which wine production may be white, rosato, red, sparkling, or fortified in style. It may be labeled as **Lacryma Christi** (*the tears of Christ*) **del Vesuvio** if it achieves a minimum 12% alcohol.

Piedirosso is considered a specialty of the region and its name means "red feet" that reflects the bottom of the vine which used to be red similar to the red feet of a pigeon. The grape is believed to be one of the parent varieties of the central Italy grape Abbuoto, possibly a crossing with Casavecchia.