



Casa Setaro
Terramatta Aglianico
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% Aglianico

Vinification:

Viticulture: 12 months in stainless steel tanks, short time in oak barrels, refining in bottle for 3 months

Alcohol: 13% vol.

Appearance: Intense ruby red

Notes:

Palate: Rich red raspberry, currants and cherries. Jammy with an elegant minerality. Hints of balsamic and licorice. Full-bodied, excellent balance, long persistence.

Pairing: Roasted meats, chicken, pomegranate, rich seafoods, squash, roasted 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 Piediroso 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.