

# Casa Setaro Munazei Lacryma Christi del Vesuvio Rosso

## THE FACTS

**COUNTRY:** Italy

**REGION:** Campania

**APPELLATION:** Vesuvio

**CEPAGE:** 100% Piediroso

**WINEMAKING:** Undergoes a three-day pre-fermentation maceration, but this is raised entirely in stainless steel for six months without any barrel-aging.

**AGING:** 6 months in stainless steel



## THE STORY

Casa Setaro was born in Campania, on the slopes of Vesuvius, on the initiative of a family that has been able to revolutionize the style and perception of Lacryma Christi del Vesuvio Doc, declining the vinification of Aglianico, Falanghina (Campania Igt) and Piediroso (Vesuvio Doc), also working to revive local native vines at risk of extinction, such as Caprettone.

Production takes place in full respect of the environment, with a range of eclectic wines consistent with the company philosophy. All are representative wines of a Vesuvius steeped in memories. But always with an “eye” to innovation and to the future.

## THE ADJECTIVES

**OVERALL:** Dark & earthy

**AROMAS / FLAVORS:** Smoke, dark red fruits, salt, spice

**MOUTHFEEL:** Lithe & gently tannic

