

91 Points

Alois Settimo Casavecchia
Pallagrello Nero 2014, Igp
Terre Del Volturno



Settimo is composed from casavecchia and pallagrello nero, a working combination of two Campanian horses, vinified separately and then thrown together. Well, not so much thrown as much as the pallagrello sidling up to the casavecchia left overs (as in second wine) after the top tier varietal Trebulanum. This is something special for a "second wine," a national, seventh heaven, high-stepping over seven bridges affair bringing great breeds together. Shares affinities with high quality reds from disparate places, very Bordelais or perhaps even like a Rhône GSM. Savoury and decidedly Mediterranean, of black olive and tea, garrigue, herbal and dusty. Very cool. Drink 2017-2021. Tasted November 2016 and February 2018.

Michael Godel

90 Points

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Like the smell of fresh-pressed grape skins, lifted and oxidative, acetone with succulent ripe fruit, the Settimo is another original wine from Fattoria Alois. There's a fine compendium of old, wine-soaked wood and a touch of barnyard, and savoury red and black fruit. The palate offers a mid-weight, firm and composed experience, again with the raw character of unfinished wine, and all the more personality for it. One gets the sense of stepping back in time and drinking grandfather's homemade wine, from a very good vineyard, mind you, and competently made, just not polished and commercial-world, market-ready. I'd happily sip alongside grilled sausages or lamb, or wild boar ragù, and similar. Tasted February 2018.

John Szabo, MS

Pours an arresting deep purple colour. A fruity, concentrated blend with appealing floral character offering a pretty and pure nature. Mineral driven with impressive aromatics and depth of flavour. Tannins are quite Mouth-puckering at this youthful stage and thus a year or two in bottle would result in more accessible mouthfeel. Bright acids provide backbone on the palate that features wildly expressive fruit not dampened by overt oak flavours. Tasted February 2018

Sara d'Amato