

PAOLO E NOEMIA D'AMICO
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'SEIANO' ROSSO

LAZIO IGP • LAZIO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Paolo and Noemia d'Amico have pursued their passion in wine and have created an award winning portfolio of 7 organic labels grown and produced in Umbria. Mainly using French grape varieties, the volcanic soil from the Calanchi Valley adds a new take on established variants. Once produced, the wines are stored to the sound of classical music in the cellar created by Noemia d'Amico and world renowned architect Luca Brasini.

Wine Making

The vineyards are located between Rome and Florence, overlooking Umbria, at an altitude of about 450 metres a.s.l. Aged for 3 months in stainless steel tanks and about 1 month in bottle.

Food Suggestions

Pairs well with starters, first courses, red and white meat.

TASTING NOTES

Paolo e Noemia d'Amico's Seiano Rosso pours to a clear, ruby-red color. The nose greets you with an intense aroma of red fruits, with a bouquet of violets and cherries. The palate is rounded, with a nice rear acidity and smooth tannins.

A Merlot and Syrah grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 7750mL (12 pc)
- Organic
- ABV%: 14.5
- Class: Red

WWW.PAOLOENOEMIADAMICO.NET/EN/VILTIRRENA-RELAIS/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

