

PAOLO E NOEMIA D'AMICO

## PAOLO E NOEMIA D'AMICO

### '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/VIT](http://WWW.PAOLOENOEMIADAMICO.NET/EN/VIT)

[TIRRENA-RELAIS/](#)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

