

PAOLO E NOEMIA D'AMICO

2016

PAOLO E NOEMIA D'AMICO UMBRIA CABERNET FRANC ATLANTE

UMBRIA • 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.

Wine Making

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. Made from tufo rocks, the cellar carves its way underneath the hanging garden, via magnificent structural arches that create an enchanting pathway to the library.

Food Suggestions

Pairs well with beef, pasta, veal, and poultry.

TASTING NOTES

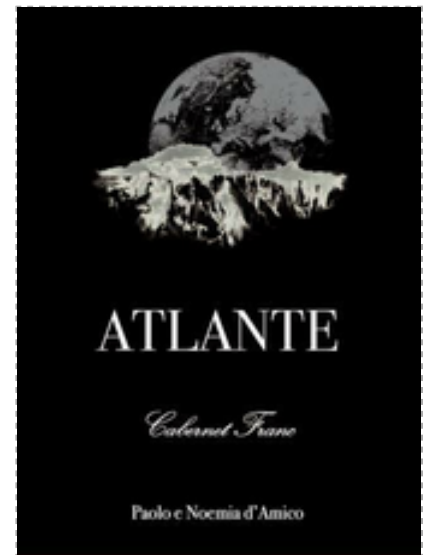
This wine pours to an intense ruby red, at the nose you can feel fresh and lively black berries, accompanied by some slightly toasted and coffee notes. The palate develops around a vibrant fruit, supported by round and polished tannins, that, at the beginning, make the palate delicate, then greedy, for a harmonic finish.

Cabernet Franc grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Class: Red

WWW.PAOLOENOEMIADAMICO.NET/EN/VITIGNI/TIRRENA-RELAIS/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

