PAOLO E NOEMIA D'AMICO

2023

PAOLO E NOEMIA D'AMICO 'SEIANO' BIANCO

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 500 metres a.s.l. Aged for 3 months in stainless steel tank and 1 month in bottle.

Food Suggestions

Pairs well with pasta, vegetarian dishes, appetizers, snacks, lean fish, and cured meat.

TASTING NOTES

Lightness is one of the main characteristics of the Seiano Bianco, which gives the nose a bright white flower aroma, along with white-pulp fruit, including ripe pineapple, juicy melon, and delicate grapefruit. Those carry to the palate, which also takes in a fresh and balanced taste of lemon and grilled herbs.

Sauvignon Blanc grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 12.5
- Class: White

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

VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits