

PAOLO E NOEMIA D'AMICO

2022

## 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/VITIRRENA-RELAIS/](http://WWW.PAOLOENOEMIADAMICO.NET/EN/VITIRRENA-RELAIS/)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

