

PAOLO E NOEMIA D'AMICO
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'FALESIA' CHARDONNAY

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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 10 months in first, second and third use French oak barrels and about 5 months in bottle.

Food Suggestions

Pairs well with sea-food rice, elaborate fish-based dishes, especially crustaceans, non-spiced white and red meat, and fresh cheese.

TASTING NOTES

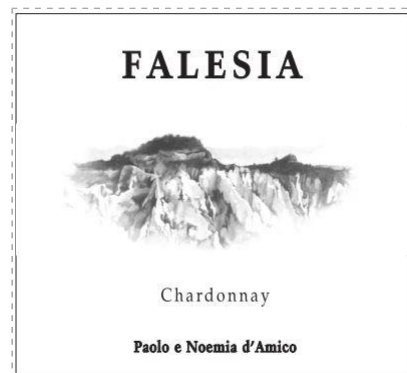
Golden yellow with amber undertones, Falesia has an intense and complex scent where the aroma of ripe fruit is elegantly blended with notes of butter and vanilla. On the palate it is smooth and well-balanced with a harmonic finish. Well suited for starter, rice, and with shellfish, fish, and white meat with mild sauces and fresh cheese, the Falesia is a wonderfully versatile Chardonnay.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- ABV%: 12.5
- Class: White

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

