

PAOLO E NOEMIA D'AMICO  
**PAOLO E NOEMIA D'AMICO**  
**'NOE' ORVIETO**

ORVIETO • 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. 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 in Umbria, on the border between Tuscany and Northern Lazio, one hour from Rome, at an altitude of about 480 metres a.s.l. Aged for 5 months in stainless steel tanks and about 1 month in bottle.

**Food Suggestions**

Pairs well with starters, first courses with light sauce, and white flesh fish.

**TASTING NOTES**

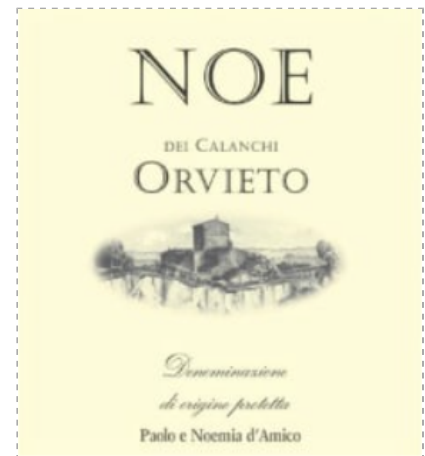
An easily drinkable wine, in the glass Noe Orvieto is straw-yellow with forest green reflections. Its nose contains white blossoms and citrus fruit, and the palate receives a fresh, balanced taste that includes white pear, white peach, the tiniest bit of melon and a soft finish.

**A grape blend of Grachetto, Trebbiano, and Pinot Grigio.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



**ATTRIBUTES**

- Available Size: 750mL (12 pc)
- Organic
- ABV%: 13.5
- Class: White

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

**VINTAGE IMPORTS**

Importer & Distributor of Wines & Spirits

