

PAOLO E NOEMIA D'AMICO

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'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

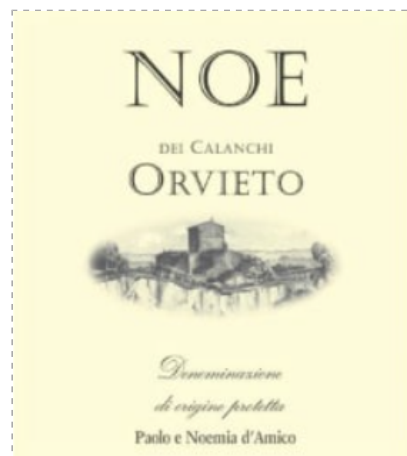
An easily drinkable wine, in the glass Noe Orvieto is straw-yellow with forest green reflections. Its nose contains white blossoms and citrus fruit, and the palate receives a fresh, balanced taste that includes white pear, white peach, the tiniest bit of melon and a soft finish.

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/VIN

[TIRRENA-RELAIS/](#)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

