

PAOLO E NOEMIA D'AMICO
PAOLO E NOEMIA D'AMICO
'CALANCHI DI VAIANO'
CHARDONNAY

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 450 metres a.s.l. Aged for 8 month in stainless steel tanks and 3 months in bottle.

Food Suggestions

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

TASTING NOTES

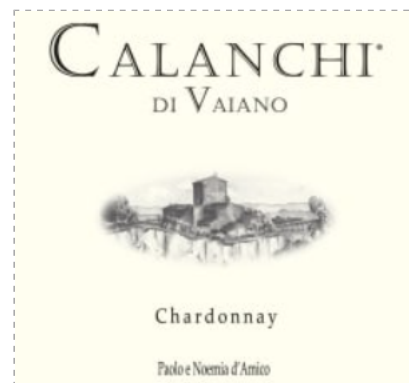
Luminous yellow with slightly green tinges. An elegant combination of citrus fruit, apricot, white pepper and yellow flowers aroma. Complex, Gritty, floral, mineral and notably persistent, perfect for long ageing periods.

Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- ABV%: 13
- Class: White

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

