

PAOLO E NOEMIA D'AMICO
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'AGYLLA' GRECHETTO

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 in the north of Lazio, overlooking Umbria at an altitude of 450 m. a.s.l. Aged for 8 months in stainless steel tanks and amphora and about 3 months in bottle.

Food Suggestions

Pairs well with seafood, fish and white meat.

TASTING NOTES

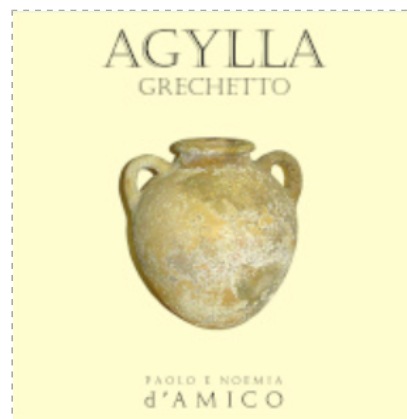
Paolo e Noemia d'Amico's Agylla Grechetto pours to a captivating golden yellow. The nose will greet you with a complex aroma with notes of white flowers, acacia honey, hazelnuts, and almonds. The palate is complex, wide, and well balanced accompanied by a long mineral finish.

100% Grechetto grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- Biodynamic
- ABV%: 14.5
- Class: White

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

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

