

PAOLO E NOEMIA D'AMICO

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'NOTTURNO DEI CALANCHI'

PINOT NOIR

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.

Wine Making

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. Made from tufo rocks, the cellar carves its way underneath the hanging garden, via magnificent structural arches that create an enchanting pathway to the library.

Food Suggestions

Pairs well with beef, pasta, veal, and poultry dishes.

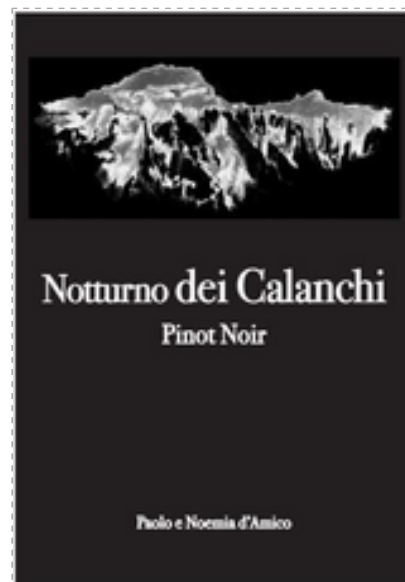
TASTING NOTES

Aromas of bing cherry & rhubarb with a hint of pipe tobacco. The elegant palate has a velvety texture accompanied by a slight saltiness in the long finish from the rich soil in these vineyards.

Pinot Noir rape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

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

WWW.PAOLOENOEMIADAMICO.NET/EN/VIT

[TIRRENA-RELAIS/](#)

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

