

MARISA CUOMO



FURORE - ITALIA

## Costa d'Amalfi Bianco DOC



- Cantine di Marisa Cuomo is one of Southern Italy's premier wineries. It is famous for its **“extreme wines” due to the unique pergola vineyards that are growing on steep terraces overlooking the sea.**
- Marisa Cuomo dedicated her work to recuperate native grape varieties with a thousand-year-old history and makes an award-winning range of nine labels. Their flagship label is the world-famous **Furore Bianco Fiorduva, a bright golden-yellow wine that tastes of salty breeze and sweet apricots.**
- This winery is not only a family business...The love between Andrea Ferraioli and Marisa started in the vineyards: she was a talented and passionate winemaker and he gifted her this superlative terroir that on their wedding night 30 years ago. What a romantic story!

**Varietal:** 60% Falanghina, 40% Biancolella

**Appellation:** Costa d'Amalfi DOC

**Production Zone:** Cetara e Raito (hamlet of Vietri Sul Mare); Coastal terraces set 300-400 mt asl, with southerly exposure

**Soil:** Dolomitic-limestone rock

**Vinification:** Grapes are heroically hand-picked from steep coastal terraces, soft pressed, cold macerated. Fermentation in stainless steel tanks for 20-30 days

**Maturation:** 2-3 months in stainless steel tanks, then bottle

A fresh and lively wine “capable of filling you with all the sunshine and joyfulness possible”.



- *Pale yellow color and the elegant scent of acacia, lemon verbena and aromatic herbs, with a final persistence who remind the toasted almond flavor. The wine emerges for its posed equilibrium and the vivid freshness of the taste.*
- *It is delicious with fish appetizers, seafood spaghetti, and grilled fish.*

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