

MARISA CUOMO



FURORE - ITALIA

## "Furore Bianco" Fiorduva Costa d'Amalfi 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:** 30% Fenile, 30% Ginestra, 40% Ripoli

**Appellation:** Costa d'Amalfi DOC

**Production Zone:** Furore on Coastal terraces set 200-550 mt asl, with southerly exposure

**Soil:** Dolomitic-limestone rock

**Vinification:** The over-ripe grapes are hand picked. After soft pressing the grape must, which undergoes cold static fining and is inoculated with selected yeasts, ferments at a temperature of 12°C for about 3 months in oak barrique

**Maturation:** 4 months in stainless steel tanks, then in bottle

Fiorduva is a CRU from Furore. It was described as "A passionate wine filled with the essence of rock and sea", a wine worth trying!



- *Bright yellow with golden hues. The scent is reminiscent of apricots and broom flowers, with a hint of tropical fruit. The taste is smooth, dense and characterized by a considerable aromatic persistence of dried apricots, sultanas and candied fruit*
- *This elegant wine serves well also as a dessert wine or as a Meditation Wine.*

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