

MARISA CUOMO



FURORE - ITALIA

Costa d'Amalfi "Furore Rosso" 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: 50% Piediroso (locally known as per 'e palummo) and 50% Aglianico

Appellation: Costa d'Amalfi DOC

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

Soil: Dolomitic-limestone rock

Vinification: Grapes are heroically hand-picked from steep coastal terraces in October, soft pressed. Fermentation and maceration for 12 days in oak. Malolactic fermentation

Maturation: 6 months in French oak barriques in their second year of use

Vines on the rock face: they grow horizontally, they lie on rock and soil that plunge down towards the sea, in the world's most arid and generous agriculture.

Tiny spaces, grand products.



- *Red with ruby hues, characteristic aroma of ripe cherries and licorice. Smooth flavor characterized by a pleasant base of spicy notes*
- *This elegant wine serves well with mixed grill, game, and medium-aged cheeses.*

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