MARISA CUOMO



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% Piedirosso (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

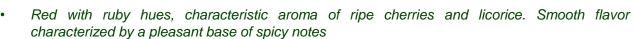
12 days in oak. Maiolactic lefficitation

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.



• This elegant wine serves well with mixed grill, game, and medium-aged cheeses.



SUSTAINABLE