MARISA CUOMO



Costa d'Amalfi Rosato 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: 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 days

Maturation: few months in stainless steel tanks, then bottle

A fresh and lively wine "capable of filling you with all the sunshine and joyfulness possible". Cultivated on steep cliff, dropping sheer down to the sea, with age-old love, almost stubbornly.



- Intense pink color, aroma of fruit and especially citrus fruits and ripe berries, juicy with silky texture. The flavor is complex and balanced with a slight predominance of freshness. On the palate, it's lively and refreshing, balanced and beautifully delicate.
- It is delicious with grilled fish and semi-hard cheeses.

