



Costa d'Amalfi "Furore 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 and 40% Biancolella

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 mid October, soft pressed, cold macerated. Fermentation in stainless steel tank for 20-30 days

Maturation: 3-4 months in stainless steel tanks, then in bottle

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.



- *Dull straw yellow color and delicate aroma of fruit, reminiscent of the unmistakable Mediterranean scents of the zone of origin. The flavor is pervasive and balanced, with a slight dominance of the acidic note supporting the freshness of the aromas*
- *It pairs well with appetizers, fish first courses. linguine with scampi.*