



VINITY
WINE COMPANY

Marisa Cuomo Furore Bianco "Fiorduva"

Appellation: Costa d'Amalfi DOC

Type: Dry, white

Blend: 40% Ripoli, 30% Fenile, 30% Ginestra

An incredible, world-class wine. Fiorduva has won many awards and accolades over the years. It is a wonderful expression of the native grapes and terroir of the Amalfi Coast.

Tasting Notes

Color: Bright yellow with golden hues.

Bouquet: Reminiscent of apricots and broom flowers with a hint of tropical fruit.

Taste: Smooth, dense and characterized by a considerable aromatic persistence of dried apricots, sultanas and candied fruit.

Alcohol: 13.5% (varies with vintage).

Serving Suggestion: Serve at a 13-15° C (55-60° F) in a tall, fairly wide goblet.

Pairing

Subtle and fine-textured fish or meat such as grilled lobster, crawfish or king prawns in garlic butter sauce, and poultry or veal with white sauce. It is also enjoyable as a contemplative wine.

Vineyard Notes

Production Area: Furore and neighboring municipalities.

Vineyards: Terraced coastal slopes.

Elevation: 150-700 meters (490-2,300 feet) a.s.l.

Exposure: South-southwest.

Soil: Dolomitic-limestone rock.

Vine density: 5,000-7,000 per hectare.

Planting system: Pergola and/or atypical radial, espalier.

Yield per Hectare: 60 quintals (1.3 Kg per plant).

Winemaking Notes

Harvest: Is done by hand in the last ten days of October. This is not quite a late-harvest wine but the fruit is completely ripe to give the wine a richness and fuller texture.

Vinification: The grapes are brought into the cellar whole. After soft pressing the grape must, which undergoes cold static fining and is inoculated with selected yeasts, it ferments at a temperature of 12°C for about three months in barriques.

Aging: The wine is taken from *barriques* and placed in stainless steel tanks for four months before bottling and then held another 6-months in bottle before release.



Cantine Marisa Cuomo started in 1980 when Marisa Cuomo and Andrea Ferraioli took hold of 10 hectares in Furore on the famed Amalfi Coast. These coastal vineyards are perfectly arranged on the stone-walled terraces along the cliffs rising over a thousand feet above the sea. The grapes benefit from sunny southern exposure and a unique micro-climate caused by a combination of ocean currents, mountains, and high-pressure systems. The volcanic and alluvial soils of the vineyards produce relatively low yields, and the grapes are indeed flavorful. Along with oenologist Luigi Moio and the estate's viticulturists, Marisa Cuomo focuses on the native grapes which are just as unique and extraordinary as the Furore coast.