



VINITY
WINE COMPANY

Marisa Cuomo Furore Rosso

Appellation: Costa d'Amalfi DOC

Type: Red, dry

Blend: 50% Piedirosso (locally known as per 'e palummo) and 50% Aglianico

Tasting Notes

Color: Red with ruby hues.

Bouquet: Ripe cherries, black fruits, leather, game, and licorice.

Taste: Smooth texture, well-balanced, layers of red and dark fruit overlaying a pleasant base of spicy notes.

Alcohol: 14% (varies with vintage).

Serving Suggestion: Serve at a 18° C (65° F) in a tall, fairly wide goblet.

Pairing

Serves well pastas made with rich sauces, roasted leg of lamb, seared beef tenderloin with mustard-horseradish sauce, spiced pork tenderloin and braised shallots and/or aged cheeses.

Vineyard Notes

Production Area: Furore and neighboring communities

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: 80 quintals (1.5 kg per plant).

Winemaking Notes

Harvest: Is done by hand in second ten days of October.

Vinification: The hand-picked grapes are brought into the cellar whole and, after being destemmed and crushed they undergo fermentation with maceration for 12 days, followed by malolactic fermentation and development in French oak *barriques* in their second year of use.

Ageing: 6-months in French oak *barriques* in their second year of use.



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.