



VINITY
WINE COMPANY

Marisa Cuomo Ravello Bianco

Appellation: Costa d'Amalfi DOC

Type: White, dry

Blend: 60% Falanghina, 40% Biancolella

Tasting Notes

Color: Pale straw yellow with greenish hues.

Bouquet: Fruit-filled with a blend of orchard and tropical notes with a slight hint of Mediterranean scrub.

Taste: Pervasive and balanced, with a slight dominance of the acidic note supporting the freshness of the aromas.

Alcohol: 13.5% (varies with vintage).

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

Pairing

Ideal with light pasta dishes, shellfish soups, grilled chicken, and shellfish.

Vineyard Notes

Production Area: Ravello and Scala.

Vineyards: Terraced coastal slopes.

Elevation: 300-400 meters (1,000-1,300 ft) a.s.l.

Exposure: South, south-west.

Soil: Dolomitic-limestone rock.

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

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

Yield: 8-tons per hectare (1.5 kg per plant).

Winemaking Notes

Harvest: Last 10 days in October by hand.

Vinification: The hand-picked grapes are brought into the cellar whole, and after being destemmed and crushed they undergo soft pressing. The free-run must, which undergoes cold static fining and is inoculated with selected yeasts, ferments at a temperature of 18°C for about 20/30 days.

Aging: 4-months in stainless steel.



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.