

# Marisa Cuomo

## Costa d'Amalfi Rosato

Appellation: Costa d'Amalfi DOC

Type: Rosato (rosé), dry

Blend: 50% Piedirosso (locally called per 'e palummo), 50% Aglianico

A beautiful expression of roasto that is easy enough to enjoy on the patio and complex enough to be the feature wine for a meal.

#### **Tasting Notes**

Color: Vivid pink.

**Bouquet:** Intense hint of cherry, red currant and pomegranate, mixed together with essences of mediterranean scrub.

**Taste:** The wine is structured and harmonious, it distinguishes itself for its persistence.

Alcohol: 13% (varies with vintage).

**Serving Suggestion:** Serve at a 10-13°C (50-54°F) in a cachet wine glass.

#### **Pairing**

Antipasti, pasta dishes with fish sauce, pasta dishes with tomato sauce or guazzetti, fish soups, and grilled octopus dishes.

#### **Vineyard Notes**

Production Area: Cetara e Raito (hamlet of Vietri Sul Mare).

Vineyards: Terraced coastal slopes.

**Elevation:** 40-250 meters (130-800 ft) a.s.l.

**Exposure:** Southern.

Soil: Dolomitic-limestone rock.

Vine density: 3,000-3,500 per hectare.

**Planting system:** Pergola and/or atypical radial, espalier. **Yield per Hectare:** 8-quintals per hectare (1.5 kg per plant).

### **Winemaking Notes**

Harvest: First week in October.

**Vinification:** After a 10-12 hours maceration it ferments in controlled temperature

stainless steel tanks.

Aging: Four 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.