



VINITY
WINE COMPANY

Cantine Marisa Cuomo Costa d'Amalfi Rosato

Overview

- This is rosé the way the Amalfi Coast makes it: bold, structured, and unmistakably of its place. Grown on stone-walled terraces carved into the dolomitic-limestone cliffs of Cetara and Raito, high above a sea that shapes every drop, this wine is a 50/50 union of Campania's two great native reds — fruity, harmonious Piediroso (known locally as per 'e palummo) and deep, structured Aglianico.

Appellation: Costa d'Amalfi DOC

Type: Rosé, dry

Varietals: 50% Piediroso (locally called per 'e palummo), 50% Aglianico

Winemaking and Vineyard Notes

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

Vineyards: Cetara and Raito (hamlet of Vietri sul Mare), Amalfi Coast

Elevation: 100-250 meters 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

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.

Tasting Notes

Color: Vivid salmon-pink with coppery, orange-tinged reflections.

Bouquet: Intense and elegant — ripe cherry, red currant, raspberry, wild strawberry, morello cherry, and pomegranate, layered with blood orange, fragrant citrus, wild fennel, and Mediterranean scrub herbs.

Palate: Rich and structured with good body, ripe fruit, and a subtle tannic trail — a distinctive feature of this Piediroso-Aglianico blend. Fresh acidity carries through to a persistent, flavorful finish.

Alcohol: 13%

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

Food Pairing

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



Marisa Cuomo is the Amalfi Coast's most celebrated winery, crafting exceptional wines from vertiginous, stone-walled terraces carved into dolomitic-limestone cliffs above the sea. Founded by Marisa Cuomo and Andrea Ferraioli in Furore, with consulting winemaker Luigi Moio, the estate champions native Campanian varieties—Piediroso, Aglianico, Falanghina, and Biancolella—grown on some of Italy's most dramatic, labor-intensive terrain. Low yields and careful hand-harvesting yield wines of remarkable balance, salinity, and structure, capturing the essence of sea breeze and Mediterranean scrub.