



VINITY
WINE COMPANY

Cantine Marisa Cuomo Furore Bianco

Overview

- High on the vertiginous cliffs of Furore, where vines cling to stone terraces above the Amalfi Coast, Marisa Cuomo practices what locals call “heroic viticulture.” Furore Bianco is the pure, sun-soaked expression of this place—a blend of native Falanghina and Biancolella, hand-harvested from terraces rooted in dolomitic limestone and cooled by constant sea breezes. Fermented and rested entirely in stainless steel to preserve its freshness and purity, this is coastal white wine at its most inviting.

Appellation: Costa d’Amalfi DOC

Type: White, dry

Varietals: 60% Falanghina, 40% Biancolella

Winemaking and Vineyard Notes

Production Area: Furore and neighboring municipalities.

Vineyards: Terraced coastal slopes.

Elevation: Coastal terraces at 200-550 m above sea level.

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: 8 quintals per hectare (1.5 kg per plant).

Harvest: First 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 approx. 15°C for about 20-30 days.

Aging: 4 months in stainless steel.

Tasting Notes

Color: Pale straw yellow.

Bouquet: Delicate aromas of fruit, reminiscent of the native and natural Mediterranean scents from its place of origin.

Palate: Pervasive and balanced, with a slight dominance of acidity supporting the freshness of the aromas, finishing crisp and saline.

Alcohol: 13% (varies with vintage).

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

Food Pairing

Light pasta dishes, shellfish soups, grilled chicken with rice, paella, salad with shrimp, grilled or salted fish and fried fish.



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—Piedirosso, 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.