



VINITY
WINE COMPANY

Cantine Marisa Cuomo Furore Bianco "Fiorduva"

Overview

- Fiorduva is Marisa Cuomo's masterpiece—and one of Italy's most legendary whites. It is born of three near-extinct native grapes, Fenile, Ginestra, and Ripoli, rescued from the vertiginous cliffs of Furore where centuries-old vines cling to terraces high above the Amalfi Coast. The fruit is left to ripen fully in the Mediterranean sun, hand-harvested, and fermented slowly in French oak, giving the wine its remarkable richness and depth. A wine of rock and sea, extraordinary on its own or with rich seafood, and remarkable with age.

Appellation: Costa d'Amalfi DOC

Type: White, dry

Varietals: 40% Ripoli, 30% Fenile, 30% Ginestra

Winemaking and Vineyard Notes

Production Area: Furore and neighboring municipalities.

Vineyards: Terraced coastal slopes.

Elevation: 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: 60 quintals (1.3 Kg per plant).

Harvest: Is done by hand in the last ten days of October. This is not quite a late-harvest wine but the fruit is completely ripe to give the wine a richness and fuller texture.

Vinification: The grapes are brought into the cellar whole. After soft pressing the grape must, which undergoes cold static fining and is inoculated with selected yeasts, it ferments at a temperature of 12°C for about three months in barriques.

Aging: The wine is taken from barriques and placed in stainless steel tanks for four months before bottling and then held another six months in bottle before release.

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

Grilled lobster, crawfish or king prawns in garlic butter sauce; poultry or veal with white sauce.



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.