



VINITY
WINE COMPANY

Cantine Marisa Cuomo Furore Rosso

Overview

- From the sheer, sun-drenched terraces of Furore—where vines are farmed by hand on cliffs plunging toward the Mediterranean—comes this bright, characterful red. Furore Rosso blends the native Piediroso and Aglianico in equal measure, grown on dolomitic limestone high above the Amalfi Coast. It shows a lively ruby red and offers ripe cherry, plum, and blackberry lifted by licorice and a whisper of spice. Just twelve days on the skins and a gentle rest in seasoned French oak keep it fresh, supple, and food-friendly, with soft tannins and a savory, persistent finish.

Appellation: Costa d'Amalfi DOC

Type: Red, dry

Varietals: 50% Piediroso (locally known as per 'e palummo) and 50% Aglianico

Winemaking and Vineyard Notes

Production Area: Furore and neighboring communities.

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.

Harvest: Is done by hand in second ten days of October.

Vinification: The hand-picked grapes are brought into the cellar whole and, after being destemmed and crushed they undergo fermentation with maceration for 12 days, followed by malolactic fermentation and development in French oak barriques in their second year of use.

Aging: Six months in second passage French oak barriques.

Tasting Notes

Color: Ruby red.

Bouquet: Ripe cherry and blackberry, licorice, and subtle baking spice, with plum.

Palate: Medium-bodied and slightly spicy, soft and balanced with gentle tannins and a persistent finish.

Alcohol: 14% (varies with vintage).

Serving Suggestion: Serve at a 18° C (65° F) in a tall, fairly wide goblet.

Food Pairing

Pasta with heartier sauces, roasted leg of lamb, seared beef tenderloin, spiced pork tenderloin and braised shallots and/or aged cheeses.



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.