



VINITY
WINE COMPANY

Cantine Marisa Cuomo Ravello Bianco

Overview

- From the fabled cliffs of Ravello, where terraced vineyards hang between sky and sea, comes one of the Amalfi Coast's most refreshing whites. Ravello Bianco blends native Falanghina and Biancolella, hand-harvested from steep stone terraces rooted in dolomitic limestone. It pours a pale straw-gold with greenish glints and opens with orchard fruit and tropical notes lifted by a breath of Mediterranean scrub. The palate is where the coast speaks loudest—bright, saline, and beautifully balanced, its lively acidity carrying the fruit to a clean, mineral finish.

Appellation: Costa d'Amalfi DOC

Type: White, dry

Varietals: 60% Falanghina, 40% Biancolella

Winemaking and Vineyard Notes

Production Area: Ravello and Scala.

Vineyards: Terraced coastal slopes.

Elevation: 300-400 meters (1,000-1,300 ft) a.s.l.

Exposure: South, south-west.

Soil: Dolomitic-limestone rock.

Vine density: 5,000-7,000 per hectare.

Planting system: Pergola and/or atypical raggiera, espalier.

Yield: 8 tons per hectare (1.5 kg per plant).

Harvest: Last 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 18°C for about 20/30 days.

Aging: 4 months in stainless steel.

Tasting Notes

Color: Pale straw yellow with greenish hues.

Bouquet: Fruit-filled with a blend of orchard and tropical notes with a slight hint of Mediterranean scrub.

Palate: Pervasive and balanced, with a slight dominance of the acidic note supporting the freshness of the aromas.

Alcohol: 13.5% (varies with vintage).

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

Food Pairing

Ideal with light pasta dishes, shellfish soups, grilled chicken, and shellfish.



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.