



VINITY
WINE COMPANY

Cantine Marisa Cuomo Furore Rosso Riserva

Overview

- Clinging to sheer stone terraces high above the Amalfi Coast, the vineyards of Marisa Cuomo are viticulture at its most heroic—hand-worked pergolas on cliffs that plunge toward the Mediterranean. From these dramatic slopes come the native Piediroso and Aglianico that make Furore Rosso Riserva. Deep ruby in the glass, it opens with black forest fruit—blackberry, blackcurrant, blueberry—layered with ripe cherry, plum, and licorice, then a whisper of spice, brushwood, and sweet oak. Twelve months in French barriques give it polish and grip, while the sea-swept, limestone terroir keeps it savory and bright.

Appellation: Costa d'Amalfi DOC

Type: Red, dry

Varietals: 50% Piediroso (locally called per 'e palummo), 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 facing south.

Exposure: South to southwest.

Soil: Dolomitic-limestone rock.

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

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

Yield: 6-tons per hectare (1.3 kg per plant).

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

Vinification: The grapes are harvested when fully ripe and are destemmed and crushed before undergoing fermentation with intense maceration for 30 days, followed by malolactic fermentation and development in new French oak barriques.

Aging: 12 months in new French oak barriques.

Tasting Notes

Color: Red with dark ruby hues.

Bouquet: Intense aroma of blackberries, blackcurrants and blueberries, leather, game, and licorice.

Nose: Smooth texture, well-balanced, layers of dark fruit overlaying a pleasant base of underbrush spicy notes.

Alcohol: 14% (varies with vintage).

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

Food Pairing

Pastas made with rich 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.