



**MARISA CUOMO - FURORE FIORDUVA  
COSTA D'AMALFI DOC - 75CL**

**SKU:** XX00220

**REGION:** Campania

**VOL:** 13,5%

**PACK:** 6 x 75cl

40% Ripoli, 30% Fenile, 30% Ginestra  
Made from late-harvest, super ripe grapes aged for 3 months in barriques. Bright yellow with golden hues. On the nose, apricots with a hint of tropical fruit. Smooth, dense, characterised by an aromatic persistence of dried apricots, sultanas and candied fruit. Concentrated, dry, full palate that will keep developing.

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## PRODUCT DESCRIPTION

This estate is situated in the municipality of Furore, 500 metres up from the Sea, on the Amalfi Coast. The soil is made of Dolomitis limestone rock and cultivation system is "pergola" with the vines often planted on vertical rock faces. The vinification process uses the latest techniques, whilst ageing takes place in barriques stored in an old cellar dug directly into the cool, damp rock entrusted to the passage of time. This impervious and rugged area must be considered among the great up-and-coming terroirs, and Marisa Cuomo the leading winery.

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