MARISA CUOMO - FURORE ROSSO COSTA D'AMALFI DOC - 75CL

SKU: XX00219

REGION: Campania

VOL: 13,5%

PACK: 6 x 75cl

50% Pedirosso, 50% Aglianico
66 months in French oak barriques in their second use. Red with ruby hues, characteristic aroma of ripe cherries and liquorice. Smooth flavour. characterised by a pleasant base of spicy notes.

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.