



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

SKU: XX00229

REGION: Campania

VOL: 14%

PACK: 6 x 75cl

50% Pedirrosso, 50% Aglianico
Aged 12 months in new French barriques.
Red colour with dark ruby hues, intense
aroma of black forest fruits, blackberries,
blackcurrants and blueberries. Smooth, well
balanced taste with an aromatic finish of
brushwood and spices.

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.

