



# Furore Bianco Fiorduva DOC Costa D'Amalfi 2022

Cantine Marisa Cuomo

<b>Type</b>	White wine
<b>Origin</b>	Italy, Campania
<b>Producer</b>	Cantina Marisa Cuomo Campania
<b>Classification</b>	DOC Costa D`Amalfi
<b>Expansion</b>	Steel tank and wooden barrel
<b>Contents</b>	75 cl
<b>Vintage</b>	2022
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	9 -12° C
<b>Alcohol content</b>	14.5 %
<b>Grape varieties</b>	Fenile 30 %, Ginestra 30 %, Ripoli 40 %
<b>Article no</b>	28201722

## Comments

The selected grapes are destemmed after the late hand harvest in October and gently pressed after a cool maceration period. The subsequent fermentation is initiated by adding selective yeasts, which is completed after three months in new oak barrels.

## Pairing

Perfect with fatty fish (cod), offal (tripe) and medium-ripened cheeses.

## Tasting notes

Light straw yellow with golden reflections, intense aromas of yellow fruit, peach, pear and a hint of citrus on the nose. Soft, fresh, balanced on the palate, ripe fruit aromas with nice minerality. Long and complex finish.