

**COSTA D'AMALFI DOC – FURORE BIANCO FIORDUVA – MARISA CUOMO –
IMBOTTIGLIATO NELLA ZONA DI PRODUZIONE DA MARISA CUOMO – FURORE –
ITALIA – PRODOTTO IN ITALIA 13,5% 2007**

www.granfuror.it

UVAGGIO: ripoli + ferrile + ginestra

Fermented in new oak barriques Tronçais

VISUAL ANALYSIS: limpid, golden yellow and quite flowing.

OLFACTORY ANALYSIS: hazelnut, almond, banana, vanilla, yellow plum, yellow rose, wet wood, undergrowth and biscuits.

GUSTATIVE ANALYSIS: it enters in the mouth and let a flavour of butter; there are also a good mineral note, the right softness and the due salivation. The final is with yellow fruit and almond (bitterish tendency); the intense aromatic persistence is about 5 seconds.

WINE-FOOD COMBINATION: grilled tuna steak

PERSONAL OPINION: this is a well-turned wine in the whole analysis in the sense that there are not peaks either irregularities. It is constant at the nose and at the mouth with a balanced alcohol and a body in full agreement to the typology of the wine.