

# OCONE



*Only produced in exceptional vintages*

## Anastasi

Aglianico del Taburno D.O.P., Italy

### GRAPE VARIETY

100% Aglianico

### VINIFICATION

Hand picked organically farmed grapes from the estate's very best vines are macerated with skins in wooden casks at controlled temperatures for up to 30 days, followed by malolactic fermentation in barrel and a short aging period in oak. The wine is allowed to mature in stainless steel for two years and two years in bottle.

### ESTATE

Ocone (*pronounced "Oh-kone-eh"*) is a family owned winery that farms approximately 70 acres around the town of Ponte on the rocky slopes of Mt. Taburno. Guiseppe Ocone founded the winery in 1910 and Domenico Ocone – the third and current generation – is completely dedicated to organic viticulture. Only natural fertilizer is used in the pesticide free vineyards. No additives of any kind – including sulfur dioxide – are added to the wines. The Ocone wines are approachable, food friendly, and varietally true. They possess great depth of flavor without being excessive and are consistently balanced and structured with complexity and length.

### TASTING NOTE

Dry, full-bodied, and rich. Complex, with aromas of plum, currants, cigar box and traces of spice.

### FOOD PAIRING

Meat dishes and aged cheeses.

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2011 Vintage