

OCONE



Diana Falanghina

Falanghina del Sannio D.O.P.

Ponte, Campania, Italy

GRAPE VARIETY

100% Falanghina

VINIFICATION

The town of Ponte is surrounded by volcanic hillside vineyards dominated by limestone and clay, and the long, warm growing season is complemented by cool Mediterranean breezes. Falanghina is well suited to these conditions and develops a charming mineral tang to complement its luscious yet vibrant fruit profile. The vineyards are farmed organically. Mature grapes are hand-harvested into baskets, then fermented by indigenous yeast in stainless steel tanks. To maintain its naturally fresh, bright character, malolactic fermentation is withheld, and the wine is bottled after a few months maturation in tank.

ESTATE

Ocone (“Oh-kone-eh”) is a small, family winery situated in the Campania region, outside of Naples, on the rocky foothills of Mount Taburno. Guiseppe Ocone founded the winery in 1910 and began bottling his own wines at a time when most Campania wineries simply sold bulk to the north. In the 1960s, his son Luigi distinguished Ocone from other producers by focusing on the region’s near forgotten indigenous grapes such as Aglianico, Greco and Falanghina. Dedication to organic cultivation of these ancient varieties established Ocone as a world class estate. In 2017, Domenico Ocone sold the winery to Giorgio and Roberta Vergona, a local couple, who with their three children have restarted generational history at Ocone. Their goal is to continue the Ocone family’s legacy by producing wines in a fresh, clean style balanced by tradition. 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.

ABOUT THE LABEL

This wine is named for the Roman goddess, Diana. She is goddess of the hunt, moon and childbirth. She is an archetype of the competent, free-spirited, independent female.

TASTING NOTE

Bright, straw yellow color. Aromatic with pungent floral aromas. Dry, medium bodied, and refreshing with zippy stone fruit flavors balanced by minerality and brisk acidity.

FOOD PAIRING

Oysters, fresh fish, buffalo mozzarella and dishes with pesto.

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