

# OCONE



*Giano (Janus) is the Roman god of beginnings and transitions, including gates, doors, passages, endings and time.*

## Greco

Sannio D.O.P., Taburno , Italy

### GRAPE VARIETY

100% Greco

### VINIFICATION

Farmed organically on volcanic hillside vineyards 750 ft. above sea level around the town of Ponte. Fermented and aged in stainless steel to preserve aromas and freshness.

### 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

Bright, straw yellow color with aromas and flavors of peaches, apples and pears. Dry, medium-bodied and crisp, with zesty citrus and bright minerality.

### FOOD PAIRING

Lightly fried seafood dishes or any cheese course.

**87 Wine Spectator**  
2013 Vintage