

BOZZOVICH

Bozzovich *Bianco*

Ponte, Campania, Italy
Beneventano Bianco IGT

GRAPE VARIETIES

50% Falanghina, 30% Fiano, 20% Greco

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, Fiano and Greco have been cultivated here for centuries because they are well suited to these conditions. These grapes also play well together. Falanghina establishes a high-toned fruit and mineral base to complement the luscious and tropical Fiano, with Greco adding a fresh, herbal twist. The vineyards are farmed organically. In September, mature grapes are hand-harvested into crates. Destemming is followed by cold maceration to extract primary aromas. Fermentation is long and slow at low temperatures. The wine is soft pressed and rests on its lees with periodic stirring (batonnage) to enhance structure and mouthfeel. After natural clarification by racking the wine is stored under inert gas at low temperatures to prevent malolactic fermentation. After a final racking in steel tanks, the wine is bottled.

ESTATE

Bozzovich is a special collection of blends created by Ocone ("Oh-cone-eh"), a small, family winery situated in the Campania region, outside of Naples, on the rocky foothills of Mount Taburno. Giuseppe 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 helped Ocone distinguish itself from other producers by focusing on the region's near forgotten indigenous varietals such as Aglianico, Greco and Falanghina. Dedication to organic cultivation of these ancient varietals 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. The Bozzovich collection is a living symbol of their mission to celebrate Ocone's legacy and engage a new generation of wine drinkers by producing authentic wines highlighted by striking packaging.

ABOUT THE LABEL

This captivating label is a modern restyling of an original art-nouveau poster commissioned by the Ocone family to market their wines in the 1940's. The wines are named to honor the artist, Bozzovich.

TASTING NOTE

This wine is straw yellow in color and boasts floral, orange blossom aromas with fruity hints of apple, grapefruit and passion fruit. It is full-bodied, fresh and clean with a round, pleasantly soft finish.

FOOD PAIRING

Ideal with charcuterie, lightly sauced pasta, white meat and fish dishes, fresh and blue cheeses.



90 WINE ENTHUSIAST DEC. 2024



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