

# BOZZOVICH



## Bozzovich Nero

Ponte, Campania, Italy  
Beneventano Rosso IGT

### GRAPE VARIETY

50% Aglianico, 50% Piediroso

### 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. These conditions led the wine-loving Greeks, Etruscans, and Romans to focus their local cultivation on Aglianico. Here, it develops luscious fruit and vibrant acidity to temper its tannic nature. Piediroso has also been grown here since ancient times, and it adds softness and complexity to this blend. Today, the vineyards are still farmed organically. Harvest takes place in October. Mature, slightly over-ripe grapes are hand-harvested into crates. Destemming is followed by fermentation and maceration which lasts 20 days. The wine is racked off the must, but soft pressing and malolactic fermentation are carried out in contact with the lees. The wine is clarified naturally through further racking. It is aged in second use barriques for six months before being bottled and stored in the cellar until release.

### 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. 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 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

Ruby color. Aromatic with red fruit, violet overtones and hints of spices and tobacco. Full-bodied with succulent, soft ripe fruit, framed by moderate structure and refreshing acidity.

### FOOD PAIRING

Ideal with elaborate first courses, meat dishes and mature cheeses.

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