

# BOZZOVICH



## Bozzovich *Rose*

Ponte, Campania, Italy  
Beneventano Rosato IGT

### GRAPE VARIETIES

85% Aglianico, 15% 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. Aglianico and Piediroso have been cultivated here for centuries because they are well suited to these conditions. In late September, mature grapes are hand-harvested into crates. Destemming is followed by cold maceration to extract primary aromas, then followed by the separation of the free-run must using the saignée technique. Fermentation is long and slow at low temperatures. Once complete, the wine undergoes malolactic fermentation to enhance softness. 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. 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

Deep pink in color with a lovely floral nose evoking lush violets and rose petals. The palate is dry and full-bodied, redolent with bright berry, and a hint of spice and tannin linger on the crisp finish.

### FOOD PAIRING

Pair with charcuterie, roasted chicken and grilled fish or medium – mature cheeses.



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8/19/2024