

# OCCONE

## Apollo Aglianico

Aglianico del Taburno D.O.C.  
Ponte, Campania, Italy



### GRAPE VARIETY

100% Aglianico

### 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 lead the wine-loving Greeks, Etruscans, and Romans to focus their local cultivation on this late ripening variety. Here, Aglianico develops luscious fruit and vibrant acidity to temper its tannic nature. Today, the vineyards are still farmed organically. Mature grapes are hand-harvested into baskets, then macerated and fermented by indigenous yeast in large, neutral wooden casks. After malolactic fermentation, the wine is aged for six months in barrique. The finished wine is then matured for one year in stainless steel, and a few years further in the bottle prior to release.

### 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 Apollo, the Roman god of light, healing, music, poetry, prophecy, and manly beauty.

### TASTING NOTE

Aromatic and refined with plum and pepper notes. Dry, full-bodied and friendly with bright cherry and berry flavors and hints of pepper and herbs. While delicious now, the structure and balance make this an ideal wine for the cellar.

### FOOD PAIRING

Red sauces, grilled and roasted meats, strong cheese.

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