

OCCONE



Calidonio

Taburno D.O.C., Italy

GRAPE VARIETIES

85% Piediroso, 15% Aglianico

VINIFICATION

Organically farmed grapes are hand picked into baskets, gently pressed and fermented in wooden vats. The wine is left to rest for six months in stainless steel, then bottled without filtration.

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

Dry, full-bodied, and elegant with red fruit flavors and hints of spice.

FOOD PAIRING

Grilled dishes with mushrooms, all manner of pizzas.