

OCONE



Cerere is the Roman goddess of agriculture, grain crops, and fertility.

Coda di Volpe

Sannio D.O.P., Taburno, Italy

GRAPE VARIETY

100% Coda di Volpe

The name means "tail of the fox", a fanciful description referring to the shape of this variety's grape clusters.

VINIFICATION

Organically Farmed on hillside vineyards with southwest exposure, 1000 feet above sea level. A brief maceration period at a low temperature is followed by fermentation at 64°F. Stored in stainless steel tanks to preserve freshness.

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

Straw yellow color. Delicate floral notes and pleasant scents of mature fruit. Dry and medium-bodied with a hint of almond and refreshing acidity.

FOOD PAIRING

Pasta aioli, grilled fish and fresh cheese.

