

OCONE



Diomede

Aglianico del Taburno D.O.P., Italy

GRAPE VARIETY

100% Aglianico

VINIFICATION

Farmed organically on volcanic hillside vineyards around the town of Ponte, 750 feet above sea level. Fermentation in vertical wood vats followed by malolactic fermentation for 10 days. Aged 12 months in barrique and 18 months in the bottle. Unfiltered.

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

Ruby red in color with excellent concentration. Intense, refined berry aromas and hints of toast. The flavors are similar, amplified by a powerful structure and refined tannins with judicious balance between oak and fruit.

FOOD PAIRING

Rich, meaty dishes and pungent, aromatic cheese.