

# OCONE



## Oca Bianca

Beneventano, I.G.P., Campania, Italy

### GRAPE VARIETIES

85% Fiano, 15% Coda di Volpe

### VINIFICATION

Farmed organically on volcanic hillside vineyards around the town of Ponte, 750 ft. above sea level. Hand-picked grapes are gently pressed and fermented under temperature control in stainless steel.

### 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

An elegant perfume with floral tones and a dry, fruity taste. It is well structured and persistent with aromatic scents of peach and ripe pear.

### FOOD PAIRING

Pairs very well with white meat and fish.