

OCONE



Vigna Pezza la Corte

Aglianico del Taburno D.O.P., Campania, Italy

GRAPE VARIETY

100% Aglianico

VINIFICATION

Pezza La Corte sits at a higher elevation than the other vineyards around Ponte. At 1,000 ft. above sea level, this organically farmed vineyard with Southwest exposure produces distinctly elegant and refined Aglianico. After hand harvesting, maceration with skins lasts 15-25 hours followed by ten days of fermentation in wood casks. Nine months of aging in French Allier oak barrels is followed by one year of bottle aging. 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

Intense, deep ruby red color. A powerful yet refined bouquet with soft black fruit over espresso and tobacco notes open up to dark berries, leather and citrus peel on the palate. Hearty and full-bodied with a long and linear finish, pleasant acidity and dense, sweet tannins.

FOOD PAIRING

Red meat, lamb ribs and hearty stews.

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2011 Vintage