

# OCONE



*In classical Greek mythology, Plutone (Pluto) was the ruler of the underworld and the deep earth that contained the seeds necessary for a bountiful harvest.*

## Piedirosso

Sannio D.O.P., Taburno, Italy

### GRAPE VARIETY

100% Piedirosso – *Named for its striking red stems that connect each grape to the cluster and resemble the feet of doves.*

### VINIFICATION

Farmed organically on volcanic hillside vineyards around the town of Ponte, 750 ft. above sea level. Hand-picked grapes are 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

Distinct ruby red color with a fresh, intense cherry aroma. Medium bodied and dry with a silky soft, structure leading to rich flavors of berries, leather and tar with a spicy, mineral finish.

### FOOD PAIRING

Salmon or tuna, red meat, pizza and roasted vegetables.



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