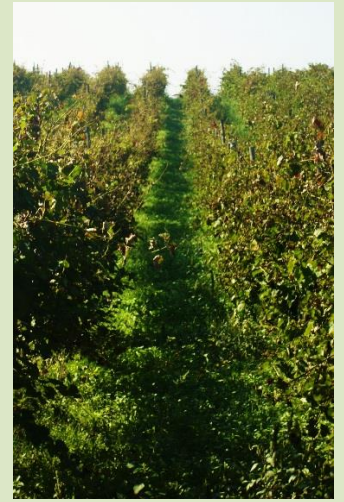


OCONE



Ocone is a family owned winery that farms approximately 70 acres in the Taburno DOC of Italy's Campania region. The estate is located in the town of Ponte on the rocky slopes of Mount Taburno which lends its name to Ocone's unique DOC. Guiseppe Ocone founded the winery in 1910 when most of the wine from Campania was simply sold in bulk to the north. In the 1960's, his son Luigi helped Ocone distinguish itself from other producers by focusing on the region's near forgotten indigenous varietals such as Aglianico, Greco and Falanghina. Dedication to these unique ancient varietals paired with the adoption of contemporary wine making innovations established Ocone as a world class estate. 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.

WINES IMPORTED BY SCOPERTA:

Diana Falanghina
Giano Greco
Cerere Coda di Volpe
Plutone Piediroso
Apollo Aglianico
Vigna Pezze la Corte
Anatsasi Aglianico

Oca Bianca Fiano
Vigna del Monaco Falanghina
Calidonio Piediroso
Diomede Aglianico