

OCONE



'Vigna del Monaco'

Falanghina del Sannio D.O.P., Taburno, Italy

GRAPE VARIETY

100% Falanghina

VINIFICATION

A single vineyard "Cru" of less than 1 hectare, higher in elevation than the surrounding vineyards, with excellent sun exposure. Organically farmed grapes are hand-picked into baskets. Fermentation occurs in vertical wood vats at a controlled temperature of 64°F. A brief maceration period is followed by a gentle pressing to conserve its scents. Bottled in late spring.

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

Distinctly straw-yellow in color. Ample, rich and refined floral perfumes with elegant notes of mature fruit (apricot) and spice tones. Fresh and vibrant on the palate, opening up with a nice balance and good structure. A wise use of wood where both malolactic and alcohol fermentation occur developing its complexity.

FOOD PAIRING

Pairs very well with white meat and fish.

