

OCONE

CODA DI VOLPE



Wine Maker: Luigi Pastore
Enologist: Carmelo Ferrara
Designation: Taburno DOC
Vineyard Location: Hillsides of Ponte & Sannio, Campania
Average age of vines: 25 years
Exposure: Southwest
Elevation: 800 ft.
Training system: Horizontal hanging curtain
Soil: Predominately clay
Varietal: 100% Coda di Volpe
Rootstocks: 1103 Paulsen
Vine Density: 1,300 / acre
Harvest: Hand-picked into baskets
Harvest Date: End of September
Yield: 8,900 lbs. / acre
Vinification: 6-8 hours maceration, gentle pressing, 10 days stainless steel fermentation at 61° F max, malolactic fermentation, coarse filtration
Alcohol content: 12.5%
Cases Produced: 2,500
UPC: 8 00009 18050 1

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 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 bio-dynamic and 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.

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