

O CONE

Ocone is located in the town of Ponte on the slopes of Mount Taburno which lends its name to Ocone's unique DOC. Giuseppe Ocone founded this estate in 1910 when most of the wine from Campania was sold in bulk to the north. When Giuseppe's son, Luigi, joined the firm, Ocone distinguished itself from other producers by isolating the regions traditional varietals grown nowhere else in the world. Innovations in temperature control and contemporary bottling established Ocone as a world class wine estate. Domenico, the third generation of Ocone producers, is dedicated to the estate's biodynamic, totally organic viticulture. Ocone farms approximately 70 acres, half estate and half under contract from local growers within the same region.



Coda di Volpe

The name means, "Tail of the fox", a fanciful description referring to the shape of this variety's grape clusters.

REGION

DOC Taburno - on the hillside vineyards of Campania, Italy, with southwest exposure. 1000 feet above sea level.

GRAPE VARIETY

100% Coda Di Volpe

VINIFICATION

Farmed biodynamically. A brief maceration period at a low temperature followed by fermentation at a controlled temperature of 64°. Stored in stainless steel tanks to preserve freshness.

FLAVOR PROFILE

Straw yellow in color with golden flecks. Delicate floral notes preceding pleasant scents of mature fruit. Full-bodied with a hint of almond; long lasting and persistent finish with good acidic support.



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