

# 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.



## Flora Falanghina

*Falanghina is an ancient white grape variety native to southern Italy. This wine is quite popular in the cafes of nearby Rome.*

### REGION

DOC Taburno – on the hillside vineyards of Campania in Southern Italy, 750 feet above sea level.

### GRAPE VARIETY

100% Falanghina

### VINIFICATION

Farmed biodynamically. Primary and malolactic fermentation in stainless steel to preserve freshness and acidity.

### FLAVOR PROFILE

Bright and straw in color with aromas and flavors of exotic fruits. A perfect meal time companion.



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