

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.



Greco

As the name suggests, this grape originated from the Greek islands.

REGION

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

GRAPE VARIETY

100% Greco

VINIFICATION

Farmed biodynamically. Stainless steel fermentation under controlled temperatures offers a crisp and zesty wine with bright mineral acidity.

SERVING SUGGESTIONS

Excellent with lightly fried seafood like Misto di Mare or any cheese course.



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