

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.



Piedirosso

The Piedirosso grape is named for the striking red stems that connect each grape to the cluster and resemble the feet of doves.

REGION

DOC Taburno - on the hillside vineyards of Campania, Italy, with south-west exposure. 750 feet above sea level

GRAPE VARIETY

100% Piedirosso

VINIFICATION

Farmed biodynamically. Stainless steel fermentation under controlled temperatures.

FLAVOR PROFILE

A distinct notable deep ruby red color with a fresh yet intense fruit aroma, predominantly cherry. Full and silky in the mouth with a soft and balanced structure. The flavor is black cherry, strawberry, leather and tar with a mineral finish.



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