

BOZZOVICH BIANCO

Bianco Benventano
Indicazione Geografica Tipica



VINI
OCONE
PONTE-BENEVENTO
~1910~

HISTORIC

Grape varieties:

A blend of the typical white grape varieties of the Benevento area (mainly Falanghina, Fiano and Greco) cultivated in the vineyards located in the hilly areas of the provincial territory, denominated IGT, susceptible to the greatest diurnal-temperature variations. The soil is moderately calcareous, with the presence of clay and **Testone** different percentages, depending on the areas of cultivation.

Tasting notes:

Straw yellow in color. On the nose, it offers hints of floral scents that recall hawthorn, acacia and orange blossoms, accompanied by elegant vegetal notes. The fruity component is characterized by overtones of apple and grapefruit, accompanied by a delicate scent of passion fruit. On the palate, it is fresh and sapid, combined with a full, round body that is pleasantly soft and satisfying.

Harvest & production technique:

The grapes are hand-picked in crates when fully ripe in September, anticipating the harvest for the varieties that contribute the most to the aromatic component of the wine. Destemming is followed by fermentation at a controlled temperature, preceded by cold maceration to extract the primary aromas. After drawing off, soft pressing follows and the wine is preserved to complete its evolution with a period of maturation on the fine lees, periodically stirred (*bâtonnage*), to enrich its structural component. After racking, natural clarification follows and conservation under inert gas at low cellar temperatures in order to prevent malolactic fermentation. After racking in steel vats, the wine is bottled for a rapid launch on the market.

Food Pairings:

Ideal with fish starters or traditional Italian style (cold cuts) starters, pasta and rice dishes with vegetable sauces, white meat, fish, and medium- mature and blue cheeses.

Serving Temperature:

Serve at 10°/12°C.



OCONE BENEVENTANO
BIANCO BOZZOVICH 2018
A quaffable white with dried orange
and citrus fruit, and a touch of honey
desert. Both balanced and fruity,
it has a fine, long finish with a
mineral, delicate note.

2019 - The WineHunter Award

2019 - James Suckling 91/100