

BOZZOVICH NERO

Rosso Benventano
Indicazione Geografica Tipica

VINI
OCONE
PONTE-BENEVENTO
1910

HISTORIC



Grape varieties & production area:

A blend of the typical red grape varieties of the Benevento area, Aglianico 85% and Piedirosso 15%, cultivated in the vineyards located in the provincial territory, denominated IGT, on clayey and moderately calcareous soils.

Tasting notes:

Ruby red in color. On the nose, it offers hints of red fruit in spirit and blackberry, with floral overtones of dried violets. Notes of dried fruit (carob), spices (cloves and licorice), chocolate, tobacco and caramel, complete its aroma. On the palate, it has a full and pleasantly soft body, elegant and slightly astringent.

Harvest & production technique:

The grapes are hand-picked in crates when fully ripe or slightly overripe in the second half of October. Destemming is followed by fermentation and maceration at a controlled temperature for circa 20 days. Extraction occurs via alternating délestage and post-fermentation maceration. Drawing off, soft pressing and preservation of the lees follows, and successively malolactic fermentation. After further racking, natural clarification occurs, before transferring the wine into second use barriques for 6 months. Aging in wood is followed by racking in steel tanks and bottling with the Nomacorc Select green innovative eco-friendly cork for a further phase of evolution in the bottle.

Food Pairings:

Ideal with elaborate first courses, meat dishes and mature cheeses.

Serving Temperature:

Serve at 18°/20° C.

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VINI OCONE BENEVENTO
BOZZOVICH NERO 2018
Aromas and flavors of tar,
dark berries and vanilla.
Medium body, light tannins
and a fully fresh with a
slight Indian-candy palate.
Drink now.

2020 - London Wine Competition
Silver Medal

2019 - The WineHunter Award

2019 - James Suckling 89/100