

PLUTONE

Piedirosso Taburno Sannio

Denominazione di Origine Controllata




OCONE
—1910—
i Vini del Sannio

CLASSIC

Grape varieties & production area:

100% Piedirosso: the vineyards of this native grape variety are located in the hilly areas of the Taburno subzone, near the municipality of Ponte. The calcareous soil is of alluvial origin. The average yield is circa 90q/ha.

Tasting notes:

Deep ruby red in color with purplish highlights. On the nose, it offers intense fruity overtones of cherries and small red fruit, accompanied by delicate vegetal notes. On the palate, it is full bodied, generous and well-orchestrated. One can appreciate the not so aggressive tannic component of the variety even in young vintages, accompanied by vegetal and floral notes, completing this easy-to-drink wine.

Harvest & production technique:

The grapes are hand-picked in crates at the beginning of October. Destemming is followed by fermentation and maceration for 10 days. Extraction is done via pumping over, racking and soft-pressing. The wine is transferred to vats for static clarification, and then racked into vats to await bottling.

Food pairings:

Ideal with pasta and rice dishes with tomato, vegetable or meat sauces, traditional Sannio dishes, such as *pane cotto* (a savory bread pudding), meat dishes or medium-mature cheeses.

Serving temperature:

Serve at 18°/20°C.

JAMES SUCKLING.COM



OCONE PIEDIROSSO
TABURNO SANNIO PLUTONE
2016
Very perfumed aromas of rose petals and cinnamon. Medium body, fine tannins and a fresh, clean finish. Serve slightly chilled. Drink now.



2019 - James Suckling 90/100
2019 - Guida Vite Ais **+**
2019 - I vini di Veronelli **★★**
2018 - Guida Luca Moroni 89/100
2017 - Guida Vite Ais **+**
2017 - Guida Luca Moroni 88/100