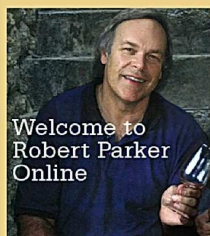


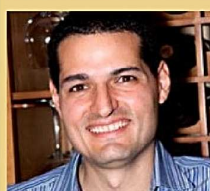


June 2011

The Wine Advocate
Tasting History



Welcome to
Robert Parker
Online



2006 Ocone Aglianico [Add to Print List](#)

RATING: 88 points
PRODUCER: Ocone
FROM: Campania, Italy
VARIETY: Aglianico
DRINK: 2010 - 2014
ESTIMATED COST: \$18
SOURCE: WA, #189
Jun 2010

The 2006 Aglianico del Taburno is an attractive, fresh wine with pretty, bright red fruit, sweet herbs and flowers. This shows lovely complexity and is best enjoyed on the young side. Anticipated maturity: 2010-2014.

Biodynamic farming and a non-interventionist approach in the vineyards are the rule at Ocone.

Importer: Polaner Selections, Mt. Kisco, NY; tel. (914) 244-0404

-Antonio Galloni

2006 Ocone Aglianico del Taburno Diomede [Add to Print List](#)

RATING: 90 points
PRODUCER: Ocone
FROM: Campania, Italy
VARIETY: Aglianico
DRINK: 2012 - 2016
ESTIMATED COST:
SOURCE: WA, #195
Jun 2011

The 2006 Aglianico del Taburno Diomede is a deceptively mid-weight wine that bursts onto the palate with an exciting array of dark red fruit, ash, tar, rose petals and minerals. It is at once delicate and powerful in a wonderful study of contrasts. Clean, mineral notes round out the finish in this approachable Aglianico. The estate gave the Aglianico nine months in French oak, 50% new. Anticipated maturity: 2012-2016.

I was deeply impressed with the wines I tasted from Ocone this year. The whites in particular offer tons of varietal character and sheer personality for very modest sums. All of the fruit is farmed according to biodynamic principles. The whites are all unoaked.

Importer: Polaner Selections, Mt. Kisco, NY; tel. (914) 244-0404

-Antonio Galloni

2010 Ocone Coda di Volpe Cerere [Add to Print List](#)

RATING: 88 points
PRODUCER: Ocone
FROM: Campania, Italy
VARIETY: Coda di Volpe
DRINK: 2011 - 2013
ESTIMATED COST: \$17
SOURCE: WA, #195
Jun 2011

The 2010 Coda di Volpe Cerere shows lovely textural depth and richness along with a round, harmonious personality. Jasmine, white peaches and pears linger on the clean, understated finish. Anticipated maturity: 2011-2013.

I was deeply impressed with the wines I tasted from Ocone this year. The whites in particular offer tons of varietal character and sheer personality for very modest sums. All of the fruit is farmed according to biodynamic principles. The whites are all unoaked.

Importer: Polaner Selections, Mt. Kisco, NY; tel. (914) 244-0404

-Antonio Galloni

2010 Ocone Falanghina Flora [Add to Print List](#)

RATING: 89 points
PRODUCER: Ocone
FROM: Campania, Italy
VARIETY: Falanghina
DRINK: 2011 - 2014
ESTIMATED COST: \$17
SOURCE: WA, #195
Jun 2011

The 2010 Falanghina Flora shows even greater aromatic depth and richness than the Coda di Volpe. The Flora seems to float across the palate with layers of white stone fruits, mint, sage and flowers. It is a textured, compelling Falanghina, and I don't use those words lightly. Anticipated maturity: 2011-2014.

I was deeply impressed with the wines I tasted from Ocone this year. The whites in particular offer tons of varietal character and sheer personality for very modest sums. All of the fruit is farmed according to biodynamic principles. The whites are all unoaked.

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-Antonio Galloni

2010 Ocone Greco Giano [Add to Print List](#)

RATING: 89 points
PRODUCER: Ocone
FROM: Campania, Italy
VARIETY: Greco
DRINK: 2011 - 2014
ESTIMATED COST: \$17
SOURCE: WA, #195
Jun 2011

The 2010 Greco Giano is the most intensely pointed, mineral of these three whites from Ocone. Bright citrus peel, crushed rocks, lime and white flowers are some of the nuances that flow from this wiry, energetic Greco. I especially like the energy and vibrancy here. Anticipated maturity: 2011-2014.

I was deeply impressed with the wines I tasted from Ocone this year. The whites in particular offer tons of varietal character and sheer personality for very modest sums. All of the fruit is farmed according to biodynamic principles. The whites are all unoaked.

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-Antonio Galloni