



EUVITIS[®]
AGRICOLTURA TERRITORIO SVILUPPO

Tradition, technology, quality and sustainability.



Giorgio Vergona, C.E.O. of Euvitis 21.

In 2018, the company Euvitis 21 acquired the historic brand and winery, Ocone I Vini del Sannio dal 1910, which in its illustrious past, had been one of the most representative wineries of Campania, a choice driven by the desire and ambition to own its very own winery in an area with a high viticultural density and potential still to be fully expressed both in national and international markets.

Past, present, future.

William Shakespeare once stated that in the life of every man there is a story to narrate, a role to play. And, indeed, at times, from that story, a new story is born that harmonizes with the present without betraying the values of tradition and the past. Likewise, every bottle of wine has a story, its own style of narration, and its own particular mode of sharing such a story.

Indeed, this is the story of a territory, expressed through its grapes and the men who have cultivated and transformed them, transmitting a sensorial message that is the fruit of their knowledge and passion for their work. It is the story of a territory located on the slopes of Mt. Taburno, in the heart of the Sannio Region, where all the climatic conditions most favorable to the ripening of grapes, converge and coexist. This is a story worthy of an audience, a story that our winery has, for over a century now, narrated and shared with many a connoisseur of its wines.

OCCONE



Commitment, passion and tradition, however, at times, may prove to not suffice when communicating such a story unless sustained and bolstered by technological modernity and corporate efficiency, indispensable elements in the sharing of the set of values that define the quality of our wines.

Hence, in the light of the afore-mentioned, our winery, founded in 1910, continues to benefit from its long-standing and original success by combining in the best possible way, the elements of tradition with the most advanced principles of modern viticulture technology.

The year 2018, in a profoundly changed market characterized by high competitiveness, marks a fundamental milestone in the history of the winery: its acquisition by Euvitis 21. Agricoltura, Territorio e Sviluppo, a company name highlighting the cornerstones at the core of the new ownership's entrepreneurial initiative and mission: to develop, in a modern and dynamic key, a productive reality of enormous potential, yet at the same time, respecting a highly recognizable territorial identity.

The concept of territoriality together with a profound respect for tradition come together and underpin the central priorities of the new business dynamics, inspiring both the winery's renewal process and its daily production activity. Territory is at the core of the enduring relationship between the winery and the local wine growers whose vineyards, located on the slopes of the Taburno, are the most authoritative and direct interpreters. A predilection for native grape varieties distinguishes our production resulting in wines which best express the characteristics deriving from the clayey-calcareous nature of the soils and the very favorable conditions of the local microclimate. The intimate synergy that develops through a constant dialogue with the local wine growers in relation to the agronomic management of the vineyards characterizes the entire production process "from the vineyard to the winery", finding its most congenial epilogue in modern winemaking and aging techniques. The manual harvesting of the grapes in crates remains unchanged, that in bygone times, were transported to the winery with the traditional three-wheeled "Ape" light commercial vehicle.





Economic, social and environmental sustainability.

The modern approach to wine production is profoundly inspired by the concepts of sustainability to which EUVITIS 21 is totally committed. This sustainability is not limited solely to reducing its environmental impact, but also aims at the planning of activities focused on this objective in compliance with the principles of sound economic management and the human factor that constitute the best guarantee of an everlasting effect over time.

Environmental sustainability characterizes the winery's relationship with the wine growers, whose vineyards, located at a short distance from the winery, are managed implementing good agronomic practices. A fundamental role is attributed to safeguarding the ampelographic biodiversity of the DOCG territory, where the winery plays a pivotal role in sustaining the cultivation of minor native grape varieties such as Piedrosso and Coda di Volpe, which would otherwise be abandoned. The winery's green philosophy continues in its production plant equipped with an improved water

management system, autonomous energy production and control of wastewater, and characterizes the packaging and transport phase, focused on reducing CO₂ emissions. These afore-mentioned concepts underpin and have inspired the efforts made, despite the criticality of recent worldwide emergencies, in the transformation of the winery from a location of mere wine production into a location of emotional communication for consumers eager for first-hand experiences. Hence, the ongoing restructuring of the "Ocone" wine production site includes the creation of guest rooms for overnight stays and an elegant wine bar narrating the history permeating every bottle available for tasting on site. Creating a unique and fulfilling experience for our clients forms the cornerstone of our hospitality. Exquisite local cuisine and delicacies and a variety of hospitality solutions combine to create the best ambience to fully appreciate the quality of our wines in loco and the Taburno territory.



*Wine is absolutely a question of culture,
every bottle has a story to tell, a story worth an audience.*



Manual harvesting ensures that the grapes arrive intact in the winery for pressing, permitting thus a preservation and extraction of the aromas in the skins only during fermentation, avoiding an anticipated fermentation and oxidation of the juice.

Fermentation takes place in steel tanks at a controlled temperature to guide the process in ideal conditions. This is followed by racking: the new wine is separated from the fermented marc, and discharged from the tanks directly outside to avoid any contaminations inside the winery's production area.



CLASSIC SELECTION



In honor of the ancient winemaking tradition of the Sannio, the Classic Selection wines are named after Greek and Roman gods, highlighting the spiritual symbolism linked to wine. Each wine in the selection is a 100% pure grape varietal wine, vinified in steel, to exalt the essence and characteristics of each individual grape varietal.





Of notable importance, is the winery's production of white wines, with a prominent role afforded to the Falanghina grape varietal, an ancient white grape varietal that equally conveys the essence and identity of this territory.

This grape varietal of the DOC Falanghina Sannio conveys elegant and delicate floral aromas in young vintages, such as **Diana**. In **Vigna del Monaco**, matured in wood, the fruit of a late harvest, honey and golden apple notes prevail.



HISTORIC SELECTION



VINI
OCONE
PONTE-BENEVENTO
1910

The Historic Selection, highlights the historicity of the winery and its ties with the viticulture of the area, which date back to the beginning of the Novecento. A flowing and elegant female figure in true Art Nouveau style conveys the seductive nature of the Bozzovich Wine Selection, whose captivating label is a restyling of the original poster by the artist Sergio Bozzovich, utilized to publicize Ocone wines in the aftermath of WWI, and from which the wine takes its name. The Bozzovich wines are obtained from local native grape varieties of the Benevento area.



Diomede and Calidonio: two of the most historic labels of the winery, launched over 30 years ago onto the market and present in the wine guides of the time, as the first examples of Sannio wine of high quality.

Bozzovich Nero, obtained from a blend of Aglianico and Piediroso, is distinguished by a soft taste with elegant notes of red fruit and spices.

Bozzovich Bianco is a blend of Falanghina Greco and Fiano and conveys freshness and persistence with citrus hints.

Bozzovich Rosè is a blend of Aglianico and Piediroso and is vinified with a short maceration on the skins: it is balanced and intense with aromas of fruit and flowers.



SUPERIOR SELECTION



MILLE
NOVE
CENTO
DIECI

The top of our range is Anàstasi, launched in 2010, in honor of the centenary year of the Ocone winery, produced with the best selection of our DOCG harvest.

The selection also includes **Oca Bianca** and **Giano**, expressions of two great Campanian white grape varieties par excellence, **Fiano** and **Greco**, which here in the Taburno are endowed with an unusual elegance and personality.





The Superior Selection is completed by **Vigna del Monaco** and **Pezza la Corte**, produced with the grapes from two historic vineyards which, due to their exposure and characteristics, represent an excellence of our winery.

The latest addition to the winery's portfolio is **Pietrasalata** which pays homage to the fruitful and secular history of cultural exchanges between Puglia and Campania.



Classic Selection



APOLLO
Aglianico del Taburno D.O.C.G.

Grape varietal
aglianico 100%

Alcohol content
13,5% vol

Food pairings
ideal with red meat and typical dishes from the Sannio, such as matriciana pasta (made with cured pork cheek) and lamb stew.



Luca Moroni 87/100



PLUTONE
Piedirosso Taburno Sannio D.O.C.

Grape varietal
piedirosso 100%

Alcohol content
13% vol

Food pairings
ideal with pasta and rice dishes with tomato, vegetables or meat sauce, meat dishes or medium-mature cheeses.



Luca Moroni 89/100



DIANA
Taburno Falanghina del Sannio D.O.C.

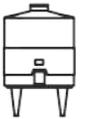
Grape varietal
fanghina 100%

Alcohol content
13,5% vol

Food pairings
ideal with pasta and rice dishes, fish and shellfish, particularly fried baccalà, a dish from the Campania region.



Luca Moroni 88/100



CERERE
Coda di Volpe Taburno Sannio D.O.C.

Grape varietal
coda di volpe 100%

Alcohol content
13% vol

Food pairings
ideal with appetizers and pasta or rice dishes with fish. Excellent with shellfish or clam sauté.



Luca Moroni 88/100





GIANO
Greco del Sannio D.O.C.

Grape varietal
greco 100%

Alcohol content
13% vol

Food pairings
ideal with fish soups and shellfish
thanks to its minerality.
Excellent with grilled or baked fish.



Luca Moroni 89/100



PIETRASALATA
Puglia Primitivo I.G.T.

Grape varietal
primitivo 100%

Alcohol content
14% vol

Food pairings
ideal with pasta and rice dishes
with meat sauces, meat dishes
and medium-matured cheeses.



MINERVA
Fiano Sannio D.O.C.

Grape varietal
fiano 85%, coda di volpe 15%

Alcohol content
13% vol

Food pairings
ideal with pasta and rice dishes
with vegetables, white meat
and baked fish.

91^{pt}



Luca Moroni 87/100



APOLLO
Aglianico del Sannio D.O.C.

Grape varietal
aglianico 100%

Alcohol content
13% vol

Food pairings
ideal with traditional Sannio dishes
such as minestra maritata, a succulent
meat and green leafy vegetable soup.



Historic Selection



BOZZOVICH NERO
Rosso Benevento I.G.T.

Grape varietal
aglianico, piedirosso

Alcohol content
14% vol

Food pairings
ideal with elaborate pasta
and rice dishes, and meat dishes
enriched with spicy aromas.
Excellent with pork loin.



BOZZOVICH ROSE'
Rosato Benevento I.G.T.

Grape varietal
aglianico, piedirosso

Alcohol content
13% vol

Food pairings
ideal for an aperitif and with
fish dishes that exalt its aromas
and flavours.
Excellent also with sushi.



FORMAT L 0,375



BOZZOVICH BIANCO
Bianco Benevento I.G.T.

Grape varietal
falanghina, fiano, greco

Alcohol content
13% vol

Food pairings
ideal for an aperitif with fish
starters
and fried foods. Excellent also
with pizza and vegetable-based
dishes.





CALIDONIO
Piedirosso Taburno Sannio D.O.C.

Grape varietal
pedirosso 85%, aglianico 15%

Alcohol content
14% vol

Food pairings
ideal with pasta and rice dishes,
red meat, poultry and the
traditional Sannio stuffed pigeon.

VINI
OCONE
PONTE-BENEVENTO
1910



Luca Moroni 91/100



DIOMEDE
Aglianico del Taburno D.O.C.G.

Grape varietal
aglianico 100%

Alcohol content
13,5% vol

Food pairings
ideal with soup, such as the
traditional Sannio minestra
maritata, grilled meat, stews
and mature cheeses.



Superior Selection



ANASTASI
Aglianico del Taburno D.O.C.G.

Grape varietal
aglianico 100%

Alcohol content
14% vol

Food pairings
ideal with red meat and
mature cheeses. Excellent
also with luxuriant high cacao
content dark chocolate.



PIETRASALATA
Primitivo di Manduria D.O.C.

Grape varietal
primitivo 100%

Alcohol content
14% vol

Food pairings
ideal with pasta dishes with
meat sauces and elaborate meat dishes.
Excellent with medium-mature cheeses.



VIGNA DEL MONACO
Taburno Falanghina del Sannio D.O.C.

Grape varietal
falanghina 100%

Alcohol content
13,5% vol

Food pairings
ideal with pasta and rice
dishes with vegetable or
fish sauces, fish, white meat
and medium-mature cheeses.



PEZZA LA CORTE
Aglianico del Taburno D.O.C.G.

Grape varietal
aglianico 100%

Alcohol content
13,5% vol

Food pairings
ideal with elaborate meat dishes
and mature cheeses.



Sparkling wines



BOZZOVICH
Spumante Extra Dry

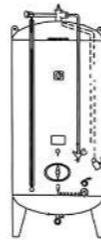
Grape varietal
Falanghina 100%

Alcohol content
12% vol

Residual sugar
15/16 gr/L

Method
Charmat

Food pairings
Ideal with cakes and desserts.
Excellent also for Spritz.



FRIZZICHEA
Benevento Falanghina Frizzante I.G.T.

Grape varietal
Fiano

Alcohol content
12,5% vol

Food pairings
Thanks to its freshness and pleasantly
fruity aroma, it pairs well with
appetizers and starters. Perfect with
buffalo mozzarella, cheeses
and cold cuts.



ALALUNGA
Spumante DOC Taburno VSQ

Grape varietal
Aglianico (white vinification)
and falanghina

Alcohol content
12,5% vol

Residual Sugar
7/8 gr/L

Method
Long Charmat Method
(more than 6 months)

Food pairings
Ideal with fatty fish such
as tuna and salmon, as well
as white and red meats.



ALALUNGA
Spumante DOC Taburno VSQ

Grape varietal
Aglianico (vinified at a low
temperature, with a very brief
maceration on the skins)

Alcohol content
11,5% vol

Residual Sugar
9 gr/L

Method
Charmat

Food pairings
Ideal as an aperitif, with seafood
crudité, various appetizers, seafood
salad and shellfish, pasta with
tomato sauce or seafood, fish dishes,
white meat and fresh cheeses.



FRIZZICHEA
Benevento Barbera Frizzante I.G.T.

Grape varietal
Barbera

Alcohol content
12% vol

Food pairings
Ideal with summer barbecues,
pizza, buffalo mozzarella, pasta
dishes with tomato sauces, fish
soup, and salted cod.



FRIZZICHEA
Benevento Rosato Frizzante I.G.T.

Grape varietal
Aglianico / Piediroso

Alcohol content
11% vol

Food pairings
Thanks to its freshness and pleasant
fruity aroma, it is ideal with
starters and appetizers. Perfect
with deep fried foods typical of the
Campania culinary tradition, such as
“mozzarella in carrozza” (deep fried
mozzarella) and deep-fried seafood.



Aglianico, the red side of the Taburno.



The winery is located in the Taburno (DOCG) area of the D.O.P. Sannio where the main grape varietal is Aglianico. Dating back to ancient times, this varietal, more than any other, is an expression of the essence and identity of this territory:

Anàstasi, the top of our range, is vinified for its evolution in barrique and is aimed in particular at a more demanding international market.

Vigna Pezza la Corte is the best and most original expression of the correlation between grape varietal and territory.

Diomede is a classic interpretation of Aglianico which evolves and is refined in large Italian barrels.

And finally, **Apollo**, which expresses the main characteristics of the grape varietal, via an attentive vinification in steel and evolution in the bottle.





Giorgio Vergona
CEO

giorgiovergona@euvtis21.com
+39 3289841178

Antonietta Luongo
Export - Client Services
anna.luongo@euvtis21.com
+39 3355361979

EUVTIS²¹
AGRICOLTURA TERRITORIO SVILUPPO

Via S. Benedetto, 93 - Ponte
Benevento - Italia - Tel. +39 0824.874878
email: info@oconevini.it - www.oconevini.it



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