



ABOUT BOZZOVICH

Bozzovich is a special collection of blends created by Ocone ("Oh-cone-eh"), a small, family winery situated in the Campania region, outside of Naples, on the rocky foothills of Mount Taburno.

Guiseppe Ocone founded the winery in 1910 and began bottling his own wines at a time when most Campania wineries simply sold bulk to the north. In the 1960s, his son Luigi helped Ocone distinguish itself from other producers by focusing on the region's near forgotten indigenous varietals such as Aglianico, Greco and Falanghina. Dedication to organic cultivation of these ancient varietals established Ocone as a world class estate. In 2017, Domenico Ocone sold the winery to Giorgio and Roberta Vergona, a local couple, who with their three children have restarted generational history at Ocone. The Bozzovich collection is a living symbol of their mission to celebrate Ocone's legacy and engage a new generation of wine drinkers by producing authentic wines highlighted by striking packaging.



Bozzovich Bianco: 50% Falanghina, 30% Fiano, 20% Greco * 91_{PTS} JAMES SUCKLING

This wine is straw yellow in color and boasts floral, orange blossom aromas with fruity hints of apple, grapefruit and passion fruit. It is full-bodied, fresh and clean with a round, pleasantly soft finish.

This captivating label is a modern restyling of an original art-nouveau poster commissioned by the Ocone family to market their wines in the 1940's. The wines are named to honor the artist, Bozzovich.



Bozzovich Nero: 50% Aglianico, 50% Piedrosso * 91_{PTS} JAMES SUCKLING

Ruby color, aromatic with red fruit, violet overtones and hints of spices and tobacco. Full-bodied with succulent, soft ripe fruit, framed by moderate structure and refreshing acidity.



KEY SELLING POINTS



PACKAGING

91 PTS
JAMES
SUCKLING

HIGHLY
AWARDED



HAND
HARVESTED



PRACTICING
ORGANIC



INDIGENOUS
VARIETALS



LOW
SULFITES