

COS

viticoltori in Vittoria

LOCATION:

Italy > Sicily
> Cerasuolo di Vittoria DOCG

VARIETY:

60% Nero d'Avola, 40% Frappato

WINEMAKERS:

Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 13%

SUGAR RATE: < 1 g/L

TOTAL SO₂: 50 ppm

TOTAL ACIDITY: 5.8 g/L

COS Cerasuolo di Vittoria Classico

EXPERIENCE

NAME: The only DOCG in Sicily, Cerasuolo translates as “Cherry Red” and refers to a specific red wine made with 50-70% Nero d’Avola and the remainder, Frappato. The Classico must be aged for 18 months before release.

CHARACTER: Characterized by bright, wild red fruits both energetic and complex with great structure and acidity. With time the wine relaxes to express smoked herbs, dried flowers, and leathery tobacco. A medium bodied wine with nuanced tannins that develop with age.

ENJOY WITH: Classic with eggplant parmigiana or caponata. Tomato based sauces, white meats, veal, mushrooms, and a good “washed rind” cheese.

BEST RESULTS: Serve at 58-62° F, decant when young, 30 minutes to an hour recommended; after 8 years, enjoy without decant. Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, with pump overs during fermentation in open concrete tanks with wild yeast. 15-20 days maceration.

ELEVAGE: 4000 L Slavonian barrels for 1 year and concrete for another year, a minimum of 6 months in bottle before release.

FINING AND FILTERING: No fining, mild filtration with a 2 to 3 micron filter, vegan.

SULFUR: 2-3 ppm at racking, 10 to 20 at bottling.

SOURCE

FARMING: Certified organic, dry-farmed, biodynamic (not certified) with cover crops during the winter months; fava bean, field pea, clover, vetch, buckwheat, and chickpea.

LAND: 12.5 hectares of Frappato, 10.5 hectares of Nero d’Avola on the estate. All vineyards are between 650 and 850 feet a.s.l. in the contrada’s of Fontane and Bastonaca. A flat plateau with red sand, an average depth of 2 feet, with dense white limestone just below the surface.

VINE: Mix of Guyot and cordon, with some alberello in older parcels. Vines are 10 to 30 years old.

HARVEST AND PRODUCTION: 3,200 cases, hand harvested, hand sorted.

