

COS

viticoltori in Vittoria

LOCATION:

Italy > Sicily > Vittoria DOC

VARIETY:

60% Nero d'Avola, 40% Frappato

WINEMAKERS:

Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 12%

SUGAR RATE: < 1 g/l

TOTAL SO₂: 30 ppm

TOTAL ACIDITY: 6 g/l

COS Pithos Rosso

EXPERIENCE

NAME: Pithos is a Greek name for amphora. Amphora are clay pots used to age and store wine. An ancient practice used before barrels, COS was one of the first producers in Italy to reintroduce amphora.

CHARACTER: The amphora softens the red fruits and highlights the savory, sapidity and minerality of the wine. Tomato leaf and herbal notes combine with red plum and wild berry fruits. Medium bodied, the acidity softens with oxygen for a smooth, elegant finish.

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

BEST RESULTS: Serve at 58-62° F, decant when young, 30 minutes recommended. after 6 years, enjoy without decant. Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, fermentation with wild yeast in amphora on the skins for 6 months.

ELEVAGE: 6 months in 300 to 450 liter amphora on the skins, 3 to 5 months in concrete before bottling.

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 650-850 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: Guyot, 15 years old.

HARVEST AND PRODUCTION: 1,000 cases, hand harvested, hand sorted.

