

COS

viticoltori in Vittoria

LOCATION:

Italy > Sicily >
Terre Siciliane IGP > Vittoria

VARIETY:

Zibibbo,
aka Moscato d'Alessandria

WINEMAKERS:

Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 11%

SUGAR RATE: < 1 g/l

TOTAL SO₂: 30 ppm

TOTAL ACIDITY: 6 g/l

COS Zibibbo in Pithos

EXPERIENCE

NAME: Zibibbo is the local name for Moscato d'Alessandria. Believed to be one of the very first grapes cultivated by humans to make wine, the origin of the Zibibbo name is Arabic for raisin.

CHARACTER: An aromatic wine with expressive floral elements like lavender, lemon balm, meyer lemon, honey comb, and apricot. Very fruity but dry with a soft acidity that is round and coating.

ENJOY WITH: Great with expressive, full-flavored foods from anchovies to massaman curry. Pairs well with lemongrass, certain Vietnamese chicken dishes and handles spice well.

BEST RESULTS: Serve at 52-58° F, don't serve this wine too cold and you will be rewarded, enjoy in a large red wine glass for full aromatics.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, with pump overs during fermentation in open concrete tanks with wild yeast. 30 to 35 days skin maceration.

ELEVAGE: 6 months in amphora 300 to 450 liters on the lees, 3 to 5 months in concrete.

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: 1 hectare Of Zibibbo in total, 650-850 feet a.s.l. in the contrada of Fontane. A flat plateau with red sand, an average depth of 2 feet, with dense white limestone just below the surface.

VINE: Two small parcels, one planted Guyot 0.38 hectares and another Alberello 0.67 hectares, planted in 2014.

HARVEST AND PRODUCTION: 500 cases, hand harvested, hand sorted.

