

COS

viticoltori in Vittoria

LOCATION:
Italy > Sicily > Vittoria

VARIETY:
Frappato

WINEMAKERS:
Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 12%
SUGAR RATE: < 1 g/l
TOTAL SO₂: 30 ppm
TOTAL ACIDITY: 6.3 g/l

COS Frappato

EXPERIENCE

NAME: The Frappato grape is one of the rising stars of Sicily. A light-bodied, low tannin grape that exudes crunchy red fruits and maximum drinkability.

CHARACTER: Youthful and tart red fruits of cherry and strawberry, are very intense and aromatic with low tannins and crunchy acidity. Very easy to drink with a light/medium body, white pepper and chalky minerality, followed by a simply refreshing finish.

ENJOY WITH: Fun with lentils and other legumes. Veggies like roasted peppers and eggplant. Rich seafood, like stews with tomato, or octopus. Perfect for grilled foods like hamburgers or sausages.

BEST RESULTS: Serve at 55-60° F, decant when young, 15 to 30 minutes recommended. after 3 years, enjoy without decant; chill appropriately.

EXPRESSION

FERMENTATION & EXTRACTION: A small part is whole cluster carbonic fermentation, mostly destemmed with pump overs during fermentation in open concrete tanks, all with wild yeast. 12-15 days maceration.

ELEVAGE: 8-10 months in concrete tanks before bottling.

FINING AND FILTERING: No fining, mild filtration with a 2-3 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 in total, 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: Mix of Guyot and cordon, with some alberello in older parcels. 10- to 30-year-old vines.

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

