

COS

viticoltori in Vittoria

LOCATION:
Italy > Sicily > Vittoria

VARIETY:
50% Cabernet Sauvignon,
50% Merlot

WINEMAKERS:
Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 12.5%
SUGARS: < 1 g/l
TOTAL SO₂: 40 ppm
TOTAL ACIDITY: 6.2 g/l

COS Maldafrica

EXPERIENCE

NAME: Maldafrica gets its name from a song by Franco Battiato "Mal de Africa" but also to bring attention to the fact that this part of Sicily is further south than parts of northern Africa.

CHARACTER: Elegant aromatics lean towards the Merlot for black cherry, juicy red plum, and subtle notes of flowers, chocolate, and spice. The palate confirms the Cabernet with a granitic minerality, black currant, and grippy tannins that linger in a refreshing way.

ENJOY WITH: The terroir of Vittoria shines through making this great with eggplant, tomato, and pasta. The dark tannins make this wine ideal with steak and other red meats.

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

EXPRESSION

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

ELEVAGE: Aged two years in one 4000 L Slavonian barrel 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: 1.5 hectares of Cabernet and 1.5 hectares of Merlot 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: Partially spur pruned cordon, Vines are 10 to 30 years old.

HARVEST AND PRODUCTION: 400 cases, hand harvested, hand sorted.

