

COS

viticoltori in Vittoria

LOCATION:
Italy > Sicily > Vittoria

VARIETY:
Nero d'Avola

WINEMAKERS:
Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 11.5%
SUGAR RATE: < 1 g/l
TOTAL SO2: 30 ppm
TOTAL ACIDITY: 6.5 g/l

COS Nero di Lupo

EXPERIENCE

NAME: The playful name is a combination of the grape, Nero d'Avola, and the original contrada vineyard where the grapes were sourced in the early days, Fossa di Lupo. Lupo is Italian for wolf.

CHARACTER: A vibrant example of the Vittoria terroir with dark berry fruits, cassis, and plum layered with violets, smoked herbs, leather, and rhubarb. Crisp and fresh with crunchy tannins, the wine shows good sapidity and a vibrant finish.

ENJOY WITH: All of the COS wines can be enjoyed with pizza but we like this one the most. Perfect for grilling out on the BBQ, smoked turkey, sausages, and grilled veggies.

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

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, with pump overs during fermentation in open concrete tanks 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: 10.5 hectares of Nero d'Avola 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. Vines are 10 to 30 years old.

HARVEST AND PRODUCTION: 1,600 cases, hand harvested, hand sorted.

