

COS

viticoltori in Vittoria

LOCATION:
Italy > Sicily > Vittoria

VARIETY:
Grecanico

WINEMAKERS:
Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 11%
SUGAR RATE: < 1 g/l
TOTAL SO₂: 30 ppm
TOTAL ACIDITY: 6.8 g/l

COS Pithos Bianco

EXPERIENCE

NAME: Pithos is the 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: Exotic flavors abound with dried apricot, orange zest, herbal tea, cooking spice, banana bread, and dried grass. Noticeable tannins from the skins balance with restrained acidity for a dry, juicy finish.

ENJOY WITH: Ricotta dishes, poultry, expressive cheeses like Camembert. Pairs well with Indian curries and some Persian and Israeli spices and condiments.

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 maceration.

ELEVAGE: 6 month in 300 to 450 liter amphora 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: 2 hectares of Grecanico 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: Guyot, 15 years old.

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

