

COS

viticoltori in Vittoria

LOCATION:

Italy > Sicily > Vittoria
> Bastonaca Contrada (vineyard)

VARIETY:

100% Nero d'Avola

WINEMAKERS:

Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 12.96%

SUGAR RATE: 3.6 g/L

TOTAL SO₂: 55 ppm

TOTAL ACIDITY: 5.53 g/L

COS Contrada (Nero d'Avola)

EXPERIENCE

NAME: Contrada is an Italian word that translates to subdivision or neighborhood in English. In Sicily it is used to describe a vineyard site or Lieu-Dit as they call it in France.

CHARACTER: This wine has both power and grace and stands out as a definitive expression of Sicily's most important red grape. Dark red and purple fruits with depth and savory notes of forest floor, leather, and warm spices. The body is firm but not full and the finish is textured but not aggressive.

ENJOY WITH: This is a fine selection with prized cuts of beef, lamb, or pork. Smoked meats cooked on the grill or intense cheeses.

BEST RESULTS: Serve at 58-62° F, decant when young, for up to two hours. after 6 years, enjoy without decant. Patience will be rewarded for at least 12-15 years. Serve in a Syrah glass or large red wine glass.

EXPRESSION

FERMENTATION & EXTRACTION: Carefully sorted and destemmed, the grapes are crushed and fermented in tank with its own wild yeast. During fermentation, one pump-over happens per day, no punch-downs. After about 20 to 30 days, the wine is racked to a barrel using gravity.

ELEVAGE: After 2 years of aging in large neutral oak barrels, the wine is racked to concrete tank and then bottled and aged for 1 year before release.

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, practicing biodynamic (not certified) with cover crops during the winter months; fava bean, field pea, clover, vetch, buckwheat, and chickpea.

LAND: The Contrada parcel is 1.6 hectares in the greater Contrada of Bastonaca. 750 feet a.s.l., the soil is red sand mixed with clay, rich in oxidized iron on a plateau, almost flat with a gently slope to the west. A dense bedrock of limestone is just below the surface.

VINE: Guyot, over 15 years old. yields of less than 3 tons per hectare.

HARVEST AND PRODUCTION: 350 cases, hand harvested, hand sorted.

