

# COS

## viticoltori in Vittoria

**Country:**  
Italy

**Region:**  
Sicily > Cerasuolo di Vittoria

**Estate owned by:**  
Giusto Occhipinti & Titta Cilia

**Winemakers:**  
Giusto Occhipinti & Titta Cilia

**Vineyards:**  
Certified organic  
with biodynamic practices

**Year founded:**  
1980

**Home link:**  
<https://www.cosvittoria.it/en/>

**Production:**  
Rami: 2,000 cases  
Pithos Bianco: 1,000 cases  
Zibibbo in Pithos: 500 cases  
Frappato: 3,200 cases  
Nero di Lupo: 1.600 cases  
Pithos Rosso: 1,000 cases  
Cerasuolo di Vittoria: 3,200 cases  
Cerasuolo di Vittoria Classico,  
Delle Fontane: 400 cases  
Maldafrica: 400 cases  
Contrada: 350 cases  
Metodo Classico Frappatom  
Extra Brut: 300 cases

This is a story of three young friends who would go on to create one of the most legendary wineries in modern Sicily. This benchmark producer evolved out of a means to keep the boys busy during summer, before heading off to university.

COS is in the heart of Sicily's only DOCG, Cerasuolo di Vittoria, which requires a blend of the two most important red grapes of the area, Frappato and Nero d'Avola. Established as a DOCG in 2005, many people attribute the success of Cerasuolo di Vittoria to COS, and vice versa. The elevation of the DOCG was certainly a catalyst for COS success – along with a foundation limestone bedrock which adds freshness and structure to the local wines. These attributes make COS wines a standout in blind tastings against other Sicilian wines.

Founded by three friends, Giambattista "Titta" Cilia, Giusto Occhipinti, and Cirino Strano, Azienda Agricola COS (an acronym for their last names) started in 1980 when Titta's father put the young men in charge of a small vineyard to try their hand at winemaking. These foot-stomped grapes were sold the following year in enotecas around the local university the trio attended. From that moment, Titta and Giusto made wine part of their lifelong passion and still run the winery to this day. Strano's pursuit of medicine eventually took him away from the wine project, but Giusto and Titta were able to slowly build the project while both receiving degrees in architecture.

Even from the start, Titta and Giusto had a passionate and idealistic view of winemaking that was uncommon. Since the inception of the winery, no chemicals have been used in the vineyards and their minimal interventionist approach has evolved with techniques like native yeast fermentation, amphorae (clay pots for aging and fermenting), and minimal additions of sulfur. COS was one of the first western wineries to include amphorae into the aging process with their first commercial release in 2000 of Pithos Rosso.

COS farms organically with biodynamic practices in the southeastern most part of Sicily, about 700 feet above the Mediterranean Sea, not far from Ragusa. The unique terroir consists of red sandy/clay soils, combined with dense limestone, and protected by the Hyblaean mountain range to the north. This part of Sicily is even further south than parts of Africa and there is a deep history to this enchanting place with ancient relics from the Moors, Greeks, and Romans.

Sicily is in a state of renaissance when it comes to winemaking. The glory and beauty found in these unique indigenous varieties has evolved with this ancient land over millennia and are well adapted to the climate.

Throughout the last 40 years, COS has built upon experimentation with the objective to better understand their natural world and local character. The success of COS has come slowly, with the clear vision of a true architect. Giusto laughs that it took 27 years to fully realize the estate as it stands today. The term "natural wine movement" wasn't a thing when COS first started down this path for a better future and a more natural expression. They were, and still are, an inspiration to many throughout Italy and abroad in pursuing a natural approach.

