

# COS

viticoltori in Vittoria

## LOCATION:

Italy > Sicily IGT Terre Siciliane  
> Vittoria

## VARIETY:

100% Frappato

## WINEMAKERS:

Giusto Occhipinti and Titta Cilia



## SCIENCE

ABV: 11.38 %

SUGAR RATE: 1 g/l

TOTAL SO<sub>2</sub>: 15 ppm

TOTAL ACIDITY: 5.12 g/l



# COS

## Metodo Classico Frappato Extra Brut

### EXPERIENCE

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**NAME:** The name of this wine describes the process, the Classico sparkling method with two fermentations with no added dosage, Extra Brut. This wine is made from a combination of two vintages.

**CHARACTER:** This is a one-of-a-kind wine experience. The bubbles are delicate and subdued and the color is a golden orange from red grapes, on the skins for just a few hours and then fermented in clay. Bone dry, with rich flavors of butterscotch and apricot, are combined with a mineral character of beeswax and natural yeast. For fans of Pet-Nat and Natural wine flavors with a clarity and surprising depth of character.

**ENJOY WITH:** This is fun with full flavored, creamy cheeses. We love it with a tuna steak sandwich, Persian dishes, chicken or pork casseroles or stews, think chicken pot pie vibes with hardy creamy flavors.

**BEST RESULTS:** Serve at 46-50° F, because of the low carbonation from only wild yeast, the cork takes a little time to remove by twisting. Once removed, pour into a white wine glass and enjoy.

### EXPRESSION

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**FERMENTATION & EXTRACTION:** Carefully selected and pressed whole bunches with a pneumatic press with very light pressure. After a few hours to extract some color, the wine is racked to amphora for fermentation with wild yeast.

**ELEVAGE:** After fermentation of the first vintage in amphora, the wine is racked to a 25hl tank and aged on the fine lees for one year. From the following vintage, a small percentage of wild fermenting must is added to the tank. The fermenting wine is immediately bottled from the tank and closed with a crown cap trapping the second fermentation. The wine will referment in bottle and age on the lees for an additional 18 months. Disgorged in house, the bottles are topped off with the same wine, no dosage.

**FINING AND FILTERING:** No fining, no filtration, vegan.

**SULFUR:** No additional sulfur is used in the production of this wine.

### SOURCE

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**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:** Each year, a small parcel is selected during the season for the necessary characteristics ideal for this sparkling wine. Chosen from the 12.5 hectares of Frappato planted in the contrada's of Fontane and Bastonaca. A flat plateau with sand and clay with dense white limestone just below the surface.

**VINE:** Mix of Guyot and cordon, with some albarello in older parcels. 10-30 year old vines.

**HARVEST AND PRODUCTION:** 300 cases, hand harvested, hand sorted.