

COS

viticoltori in Vittoria

LOCATION:

Italy > Sicily IGT Terre Siciliane
> Vittoria

VARIETY:

100% Nero d'Avola
(Starting with 2020 vintage)
*Previously 60% Nero d'Avola,
40% Frappato*

WINEMAKERS:

Giusto Occhipinti and Titta Cilia



SCIENCE

ABV: 12%

SUGAR RATE: < 1 g/l

TOTAL SO2: 30 ppm

TOTAL ACIDITY: 6 g/l

COS Pithos Rosso

EXPERIENCE

NAME: Pithos is a 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: The amphora intensifies the minerality and sapidity of the wine. Now 100% Nero d'Avola, this medium bodied wine has dramatic aromas with dark wildberry fruits, purple flowers, and a little bit of spice. The acidity softens with oxygen for a bright and complex finish.

ENJOY WITH: A great pairing for white meats, veal, meatballs, mushrooms, tomato-based sauces, and a good "washed rind" cheese. Pairs well with hearty seafood dishes like stews, octopus, and salmon.

BEST RESULTS: Serve at 58-62° F, decant when young, at least 30 minutes recommended. after 6 years, enjoy without decant. Burgundy glass.

EXPRESSION

FERMENTATION & EXTRACTION: Destemmed, fermentation with wild yeast in tank and moved to amphora after fermentation.

ELEVAGE: 6 months in 450-liter amphora on the skins, 3 to 5 months in concrete before racking and 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 on the estate. All vineyards are 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, over 15 years old.

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

