

COS

viticoltori in Vittoria

Cerasuolo di Vittoria DOCG

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Italy > Sicily

Variety

60% Nero d'Avola, 40% Frappato



Terroir

Red clay soils with sand and limestone on hills rising 700-800 feet above the Mediterranean Sea. Certified organic in 2007, COS has never used chemicals in their vineyards since the founding in 1980. Practicing biodynamics since 2000. The average vine age is 25 years old.



Winemaking

Winemaker: Giusto Occhipinti and Titta Cilia

The grapes are hand harvested and allowed to go through spontaneous fermentation with wild yeast from the vineyard. All stages of the process are guided by the phases of the moon. The wine is aged in Slavonian oak barrels for an average of 20 months and bottled without filtering. Minimal sulfites added to preserve the stability and natural character of the wine.



Production

4000 cases



This is the most iconic wine from the southeastern part of Sicily. Cerasuolo di Vittoria became Sicily's only DOCG wine region in 2005. A blend of two very important indigenous varieties, Frappato and Nero d'Avola, the wines are medium bodied with great structure and elegance. Flavors of black cherry and wild raspberry are balanced by an aromatic lift of flowers and earthy spice.

COS is a benchmark producer for their naturalistic approach in the vineyards and in the winery. In the 80s and 90s the trend was to maximize big color, extraction, and alcohol, with the additional use of chemicals in both the vineyards and the winery. COS carved out a different path looking for more classic, traditional methods that produced wines ripe with freshness and vitality.

It is this road less traveled that over time lead COS to become an important trend setter. Letting the vines, soil, and terroir speak for themselves is again in fashion – minimal intervention. These wines were natural before anyone was talking about a natural wine movement. COS has been producing the Cerasuolo di Vittoria for almost 40 years. Guisto and his partner Titta have been uncompromising and relentless in their pursuit of authentic wines made in the purist way they know how, always learning and improving.

VARIETAL NOTES

Nero d'Avola is a grape expressing dark fruit, great structure and vibrant acidity. The Frappato is a richer and rounder grape with more red fruits and flowers. Together these indigenous grapes balance perfectly to make this blend ideal for the Cerasuolo di Vittoria DOCG.

FOOD PAIRING

This is a fun wine to drink on its own or to just enjoy as a versatile wine with dinner. A nuanced red capable of pairing with seafood, especially in a tomato broth, or a low country boil, salmon, or Kung Pao chicken.



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