

COS
viticoltori in Vittoria

Frappato

Terre Siciliane IGP



Italy > Sicily

Variety

100% 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.



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. Wines are aged in concrete until bottling and released one year after harvesting. Minimal sulfites added to preserve the stability and natural character of the wine.



Production

3000 cases



This is such an exciting wine for people who love exploring wine. Frappato is a perfect balance of enjoyable juicy fruits with a unique and expressive character – the life of the party! It's like Cru Beaujolais with a wild Sicilian accent. This wine will please even the most skeptical palates and COS is considered one of the best producers of this dynamic grape.

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, alcohol, and frequent use of chemicals in both the vineyards and winery. COS carved a different path looking for something more classic and traditional with freshness and vitality, never following these trends. It is this course that caused them to become an important trend setter.

These wines were natural before anyone was talking about a natural wine movement. With this bottling you can taste a single varietal wine from some of the best vineyards in the Vittoria region. This Frappato is both light and lively with a rich satisfying texture, bright raspberry and orange blossom give way to delicate spice and soft tannins. The acidity is balanced nicely by playful red fruits.

VARIETAL NOTES

For the longest time **Frappato** was thought of solely as a blending grape, the softening agent to complement Nero d'Avola in blends. Even though it is one of Sicily's oldest grapes, it's not related to any other varieties. It thrives in the hot and dry climate of southeastern Sicily. The pigments in the skin are not deep so the color can seem delicate, but the fragrance and aromas are what make the Frappato grape shine. Only in the last few decades have the grape's potential taken shape, fostered by winemakers like COS. These friends and winemaking pioneers have lead the charge into uncharted territory to showcase Frappato's utter joy and drinkability as a single varietal wine.

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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