

COS
viticoltori in Vittoria

Nero di Lupo

Terre Siciliane IGP



Italy > Sicily

Variety

100% Nero d'Avola



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

2000 cases



COS is a benchmark producer for their naturalistic approach in the vineyards and in the winery. In the 80s and 90s almost everyone was approaching wine with the “bigger is better” mentality: Big color, extraction, and high alcohol. COS carved out a different path looking for more classic, traditional methods that produced wines ripe with freshness and vitality.

Nowhere is this more apparent than with the most important Sicilian grape, Nero d'Avola. Named after the nearby city of Avola, it is this wine in which COS showcases their pioneering approach to this noble grape. Most Nero d'Avola is made into a rich, heavy, full-bodied style, but the Nero di Lupo (The Black Wolf) is a testament to the terroir and traditions of this area making a wine of finesse and elegance. Beautiful fresh dark fruits combine with underlying notes of leather, licorice, smoke, and the essence of violet.

This is a wine that defies gravity and lifts you up with great balanced acidity and harmony.

VARIETAL NOTES

Calabrese is the grape's name in Italy's National Registry but everyone knows this resilient grape as **Nero d'Avola** (Black from Avola). This is Italy's seventh most planted grape, no small feat for a country with over 500 officially recognized varieties. Nero d'Avola is Sicily's most important grape, planted throughout the island at many different elevations and soils. Because of Sicily's vast diversity of terroir, Nero d'Avola yields wines in a variety of styles and expressions. Many of these wines from larger producers blend in more international varietals to further confuse the true character of this noble grape. One major factor remains steadfast, this grape can handle the heat and produce a dark, complex wine with great natural acidity. The region around the city of Vittoria is famous for a more elegant expression of Nero d'Avola and this rings true for the Nero di Lupo.

FOOD PAIRING

A perfect wine for foods cooked over an open flame or charred, like octopus, kabobs, sausages, and pork. Perfect with a pizza topped with ricotta and mozzarella.



UVAIMPORTS.COM

*Personally selected, hand-harvested wines
from the best family vineyards.*

