

COS
viticoltori in Vittoria

Zibibbo in Pithos

Terre Siciliane IGP – Marsala (Western Sicily)



Italy > Sicily

Variety

Zibibbo (Muscat di Alexandria)



Terroir

Marsala is sunny and warm with sandy loam and calcareous clay. The vineyard is in the far western tip of Sicily. Certified organic in 2007, COS has never used chemicals in vineyards since the founding in 1980. Practicing biodynamics since 2000. The average vine age is 21 years old.



Winemaking

Winemaker: Giusto Occhipinti and Titta Cilia

Grapes are hand harvested and go through spontaneous fermentation with wild yeast from the vineyard in Amphora. All stages of the process are guided by the phases of the moon. The wine is aged in amphora for 6-8 months on the skins. The Greek word for amphora is “pithos.” Minimal sulfites added to preserve the stability and natural character of the wine.



Production

1000 cases



A truly one of a kind experience, The Zibibbo grape is part of the Moscato family and is bursting with aromatics. Flavors included but are not limited too; apple, pineapple, honey, sage, rose, and orange blossom. The wine is aged a minimum of 6 months in amphora and remains on the skins giving the wine a distinct orange color and lowering the acidity for a full-bodied, dense white wine.

People refer to this style of wine as an “orange” wine referring to the color, not the favor. Think of it as white grapes made in the style of red wine. The tannins are delicate and the skins impart favors of dried herbs and grasses. If it is your first time with a wine like this, it will taste quite foreign to your palate. It is an acquired taste that can be very enjoyable.

The use of clay pots, amphora, is a nod to the ancient traditions of wines made thousands of years ago and has become a symbol for the natural wine movement over the years. These wines were natural before anyone was talking about a natural wine movement. COS makes authentic, natural wines expressing the beauty and uniqueness of the island of Sicily.

VARIETAL NOTES

Also known as **Moscato di Alessandria**, named after the Egyptian city, the name **Zibibbo** is Arabic in origin. This is due to the fact that this grape was believed to have originated from Egypt but most likely it is indigenous to Italy. Moscato, or Muscat, is believed to be the oldest cultivated family of grapes and there are many versions spread throughout Italy and beyond. Moscato di Alessandria is a natural crossing between Moscato Bianco and an ancient table grape. Moscato di Alessandria is the most common Moscato of the eastern Mediterranean.

FOOD PAIRING

Fun with Cheeses, white meats, cooked greens like kale or chard, Asian foods and spices, or foods cooked with the north African chili, Harissa.



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