

# COS

viticoltori in Vittoria

**LOCATION:**

Italy > Sicily >  
Terre Siciliane IGP > Vittoria

**VARIETY:**

50% Inzolia 50% Grillo

**WINEMAKERS:**

Giusto Occhipinti and Titta Cilia



## SCIENCE

ABV: 11%

SUGAR RATE: < 1 g/L

TOTAL SO<sub>2</sub>: 30 ppm

TOTAL ACIDITY: 7 g/L

# COS Ramí

## EXPERIENCE

**NAME:** In the early days, COS purchased these grapes from the Ramingallo contrada around the commune of Menfi. Now the grapes are all sourced from estate vineyards but the name remains in honor of its origin story.

**CHARACTER:** Crisp with tangerine, orchard fruits, thyme, jasmine, and spice. Minerality of wild yeast and salted almond with delicate tannins, medium body, and a dry, balanced finish.

**ENJOY WITH:** Ricotta stuffed pasta, chicken, and fish like salmon. Meat pies, chicken pot pie, peas and carrots. Try it with ramen!

**BEST RESULTS:** Serve at 50-55° F, don't serve this wine too cold and you will be rewarded, enjoy in a large red wine glass for full aromatics.

## EXPRESSION

**FERMENTATION & EXTRACTION:** Destemmed, cold maceration of 6-10 days before fermentation, pump overs during fermentation in open concrete tanks with wild yeast. 10 to 15 days maceration.

**ELEVAGE:** 8-10 months in concrete tanks, on the lees.

**FINING AND FILTERING:** No fining, mild filtration with a 2-3 micron filter, vegan.

**SULFUR:** 2-3 ppm at racking, 10-20 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:** 2 hectares of Inzolia and 2 hectares of Grillo in total, 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, 15 years for the Inzolia and 3 years old for the Grillo.

**HARVEST AND PRODUCTION:** 2,000 cases, hand harvested, hand sorted.

