



COSA NOSTRA

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## COSA NOSTRA FRIULANO

2019

Cosa Nostra: *n. [Italian, literally: our thing]*

### Grapes

100% Alpine Valley Friulano

### Winemaking Notes

Quite a funky wine. This is the second vintage of this variety that we have made. In 2018 it was made in a lean mineral style. In 2019 we attempted the total opposite. Fruit was sourced from a vineyard in the Alpine Valley. Fermented on skins utilising natural yeasts. Nothing else was added. After fermentation free run and light pressings went to old oak for natural malolactic fermentation. Left on full solids to mature in barrel for four months. Minimal SO<sub>2</sub> added at bottling after a light filtration. A very rich and complex style. Experimentation will continue...

### Alcohol

12.6%

### Cellaring

3-5 years

### Fermentation

Fermented wild to dryness

### Tasting Notes

Funky. Stonefruit. Almond.

### Total Production

130 dozen

### Additional Notes

Suitable for vegans

### Release date

1 Oct 2019

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