

# COSA NOSTRA

#### **COSA NOSTRA ARNEIS**

2023

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

Our Cosa Nostra wines are an exploration of Adrian's Italian family history and our obsession with beautiful Italian styles. We love working with these varietals that are so well suited to our climate low environmental impact, high drinking pleasure.

It's our thing and we love it!

### Grapes

100% Yarra Valley Arneis from a single vineyard

# **Winemaking Notes**

Grapes were stored in a cool room overnight, then whole bunch pressed the next day. Cloudy juice then went into old barrels for fermentation, utilising a mixture of wild and aromatic yeasts. Post ferment the wine stayed in oak on full solids for 4 months. No fining agents used. Single filtration prior to bottling.

13.5%

# Cellaring

Now to 2028

#### Fermentation

Mix of wild and aromatic yeast

# **Tasting Notes**

Pear. Almond. Zesty.

#### **Total Production**

180 dozen

# **Additional Notes**

Suitable for vegans

#### Release date

1 April 2024

# Winemaker

Adrian Santolin







