



COSA NOSTRA

COSA NOSTRA VERMENTINO

2019

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

Grapes

100% Alpine Valley Vermentino

Winemaking Notes

100% Vermentino fruit sourced from the Alpine Valley in Victoria. Only six barrels made, four were fermented wild and two barrels were inoculated with an aromatic yeast. All were fermented to dryness in seasoned French oak and left on lees in barrels for four months before being given a single, course filtration.

Alcohol

12.7%

Cellaring

3-5 years

Fermentation

Mix of wild ferment and aromatic yeasts

Tasting Notes

Mineral. Floral. Citrus Zest.

Total Production

130 dozen

Additional Notes

Suitable for vegans

Release date

1 Oct 2019

