



## COSA NOSTRA

### 2020 COSA NOSTRA 'IL CAPO'

**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 varietals. We really enjoy making wines that are so well suited to our climate - low environmental impact, high drinking pleasure. It's our thing and we love it!

#### Grapes

GI: Heathcote

90% Nero d'Avola + 10% Negroamaro

#### Winemaking Notes

This wine is made using 90% Nero d'Avola from a single vineyard in Heathcote and 10% Negroamaro from a separate vineyard in Merrebin. Fruit was sorted into open pot fermenters, with one pot undergoing a natural fermentation and one inoculated with yeast best suited to Mediterranean varieties. Wine was pressed to one and two year old barrels and underwent natural malolactic fermentation. The wine was matured on full solids for 18 months. No fining agents used and only single filtration to bottle.

#### Alcohol

13.6%

#### Cellaring

3-5 years

#### Fermentation

Warm open pot fermentation

#### Tasting Notes

Berries. Savoury. Mulberry

#### Total Production

350 dozen

#### Additional Notes

Suitable for vegans

#### Release Date

1 Mar 2025



*"A light, bright ruby red. Aromas of red cherries, dried herbs and just a hint of lavender leads onto a light- to medium-bodied, juicy and refreshing palate. A wine to drink and enjoy over the next couple of years with pasta and the like."*

**Philip Rich | Wine Companion | 09 Sep 2024**



*"Ruby coloured with a touch of brick-red, this has a rustic Italianate feel on the nose where a veneer of almond, herb and spice adds dimension to blackberry fruit. Oak is seamlessly folded through, and it tastes succulent and middling in body. Ripe flavour is skillfully counterpointed by lip-smacking acidity and furry tannins. Easy drinking with casual Italian-inspired fare."*

**Ralph Kyte-Powell | The Real Review | 30 Jan 2024**

[www.santolinwines.com.au](http://www.santolinwines.com.au)

**Best Small Producer - 2023 Victorian Wine Show**

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