



COSA NOSTRA

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

**COSA NOSTRA FIANO**  
2021

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% Single Vineyard Heathcote Fiano

**Alcohol** 13.5%

**RS:** 0.6g/L

**pH:** 3.2

**TA** 7.5 g/L

**Winemaking Notes**

Hand picked. Old French oak. Fermented wild to dryness. 4 months in oak. No fining. Bottled Aug 2020.

**Cellaring**

Drink now.

**Fermentation**

Fermented wild to dryness

**Tasting Notes**

Apricot. Citrus. Textural.

**Total Production**

400 dozen

**Additional Notes**

Suitable for vegans



**93 POINTS // #2 2021 FIANO in AUSTRALIA**

*"Medium straw-yellow colour, showing some development; spicy fruit and smoked smallgoods aromas combine on the bouquet with some stony mineral touches, and the bottle-age has filled out the palate nicely. It's medium-full bodied and rich, but also very dry, the finish long and cleansing. The savouriness suggests some barrel involvement. A generous, fulsome fiano. 2023-2029."*

**Huon Hooke**

**The Real Review**

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

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

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