



COSA NOSTRA

2022 COSA NOSTRA FIANO

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 which in many cases, are also so well suited to our climate - low environmental impact, high drinking pleasure. It's our thing and we love it.

Grapes

100% Heathcote single vineyard Fiano

Winemaking Notes

Fruit was hand-picked from a single vineyard in the Heathcote region of Victoria. Grapes were whole bunch pressed and left on lees for 6 months to add complexity. Post ferment the wine stayed in 50% old oak and 50% stainless tank (to retain freshness of aromatics) for 4 months. No fining agents used. Single filtration prior to bottling.

Winemaker

Adrian Santolin

Total Production

225 dozen

Alcohol

13%

Fermentation

Natural and aromatic yeast

Tasting Notes

Light, bright yellow with creamy and lightly nutty/toasty aromas, a hint of cashew, a whiff of toast. Medium bodied, dry and crisp with textural characters.

Additional Notes

Vegan

Cellaring

2 - 3 years

Release Date

1st April 2025



Maria Santolin and family circa 1950s

www.santolinwines.com.au

Best Small Producer - 2023 Victorian Wine Show

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