



## COSA NOSTRA

### COSA NOSTRA PINOT GRIGIO

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 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

100% Yarra Valley Single Vineyard Pinot Grigio

#### Winemaking Notes

Fruit was hand-picked from a single vineyard in the Yarra Valley. Grapes were whole bunch pressed and left on lees for 5 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.

#### Alcohol

13%

#### Cellaring

Drink now.

#### Fermentation

Aromatic yeast

#### Tasting Notes

Red apple. Nashi pear. Textural.

Look for the lovely pink blush arising from skin contact.

#### Total Production

156 dozen

#### Additional Notes

Suitable for vegans

#### Winemaker

Adrian Santolin



### Wine Show Awards

**GOLD 2023 Victorian Wine Show**

**GOLD 2023 Riverina Wine Show - Italian Varieties**



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

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

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