



COSA NOSTRA

2024 COSA NOSTRA NERO D'AVOLA

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

Heathcote single vineyard Nero d'Avola

Winemaking Notes

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 in oak for 18 months. No fining agents used and only single filtration to bottle.

Winemaker

Adrian Santolin

Total Production

350 dozen

Alcohol

13.5%

Fermentation

Aromatic yeast

Tasting Notes

Plum. Cherry. Earthy

Additional Notes

Vegan

Cellaring

5 - 8 years

Release Date

1st Sep 2026



Maria Santolin and family circa 1950s

www.santolinwines.com.au

Best Small Producer - 2023 Victorian Wine Show

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