



CLASSICO D'Osoyoos 2020

2020 marks the third release of Classico d'Osoyoos, a single vineyard, Sangiovese dominant Tuscan blend. Classico d'Osoyoos is our attempt at building an old-school red wine, think classic claret or pre-modernization Tuscan reds. A wine that harnesses the lithe and ethereal qualities and celebrates these qualities over weight and concentration. If you're a fan of the more elegant, linear and old-school styling of Chianti and coastal Tuscan reds, then Classico d'Osoyoos is for you. 2020 Classico D'Osoyoos, has more weight, stuffing and length compared to the previous two releases, hallmark of the small but tremendously high quality nature of the 2020 growing season. While it can be enjoyed upon release, its best days are a few years away.

RECOMMENDED FOOD PAIRING

Di Carne:

Braised veal shank, Osso Buco or Tuscan roast lamb with a rosemary crust.

Vegetariano / Vegano:

Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

GRAPE VARIETY:	50% sangiovese, 18% Cabernet Sauvignon, 17% Merlot, 15% Cabernet Franc
GROWN:	100% Osoyoos Lake District West
VINEYARD:	Single Vineyard: Selona
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Mostly sandy loam with few pockets of gravel loam
AGE OF VINES:	13-17 years old
YIELD:	Average of 2.8 tons/acre
PRODUCTION:	130 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in re-fill and neutral oak barrels of French and Slavonian origin
BATTONAGE:	Twice a week for the first 4 months, then once a week

LASTELLA WINERY

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