



# ESPRESSIVO 2018

Espressivo is a Tuscan-inspired red blend much like its sibling Fortissimo, except Espressivo is Cabernet (Sauvignon and Franc) dominant while Fortissimo is Merlot dominant.

Espressivo is our way of paying respect to the pioneers of Tuscany who challenged the traditions of winemaking in the 50s and 60s to gain recognition for their wines.

2018 Espressivo while distinctly Okanagan, can be a ringer in an all Super Tuscan tasting. The fruit profile is dark bramble and currant fruit, married with an extra kick of savoury, herbal, and spicy notes thanks to the growing conditions in 2018. Compared to its sibling Fortissimo, the tannins are edgier and the wine is more structured yet more expressive and lifted on the nose. We look forward to following the evolution of this wine in the bottle for many years to come.

### RECOMMENDED FOOD PAIRING

**Di Carne:** Swiss chard gnudi with lamb ragu, braised rabbit pappardelle pasta, or confit duck leg with Tuscan beans.

**Vegetariano/Vegana:** Lentil pasta with braised tofu and mushrooms or cashew cheese lasagna with southern Italian peperonata.

GRAPE VARIETY:	38% Cabernet Franc, 30.5% Cabernet Sauvignon, 21.5 % Merlot, 10 % Sangiovese
GROWN:	85.3 % Osoyoos Lake district, 14.7 % Black Sage Bench
VINEYARD:	Selona 50%, Staggs I: 19% LaStella : 16% U2: 15%
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Various. Mostly poor soils mixed with gravel.
AGE OF VINES:	Varied. Mostly in their teens and 20s
YIELD:	3.2 tons/acre
PRODUCTION:	484 cases
ALCOHOL:	14.60%
AGING:	18 months in Slavonian and French oak barrels and puncheons. 5% new oak

LASTELLA WINERY  
8123 - 148th Avenue, Osoyoos, BC Canada V0H 1V0 T. 250.495.8180

