



# FORTISSIMO 2018

Fortissimo 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 Fortissimo is particularly charming for a young structured red. All the components are married seamlessly together. The large format puncheons and Hungarian/Slavonian oak are evident in the subtle way the oak is present with whispers of baking spice notes. Overall the wine has fantastic layers of fruit and savoury flavours. Bing cherry mingles with red and black cherry fruit. Aromatic herbs and cured tobacco leaves are also starting to emerge. The savoury profile in this wine is even more accentuated in this vintage. The palate is layered and while is still young and somewhat morphed into itself, it still offers plenty of pleasure in youth.

### RECOMMENDED FOOD PAIRING

Veal Osso Bucco or Tuscan Roast Lamb with rosemary crust.

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|----------------|---|
| GRAPE VARIETY: | 57% Merlot, 18% Cabernet Sauvignon, 17% Cabernet Franc, 8% Sangiovese       |
| GROWN:         | Osoyoos West Bench, Golden Mile, Black Sage Bench, Osoyoos East Bench       |
| VINEYARD:      | Various   |
| SOIL ORIGIN:   | Various   |
| SOIL TYPE:     | Various   |
| AGE OF VINES:  | Most in their mid teens   |
| YIELD:         | Average of 3.5 tons/acre  |
| PRODUCTION:    | 1974 cases of 750ml, 100 cases of 375ml, 90 magnums and 24 double magnums   |
| ALCOHOL:       | 14.40%  |
| CLARIFICATION: | Unfined, lightly coarse filtered  |
| AGING:         | 17 months: 25% puncheon, 75.5% neutral oak barrels, 14.5% 3rd fill, 10% new |

### LASTELLA WINERY

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