



FORTISSIMO 2019

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. 2019 Fortissimo is particularly charming for a young structured red and is more readily accessible than typical vintages. 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 it is still young and somewhat morphed into itself, it still offers plenty of pleasure in youth.

RECOMMENDED FOOD PAIRING

Di Carne:

This wine matched with Tuscan-style cooking is a match made in heaven. Tuscan wild boar stew or rabbit ragu over polenta are two of our favourites.

Vegetariano / Vegano:

Potato tortellini with a hearty tomato sauce or a rich vegetarian Cacciucco with Tuscan seasoning are delicious pairings with this wine.

- GRAPE VARIETY: 50.5% Merlot, 29% Cabernet Sauvignon, 17% Cabernet Franc, 3.5% Sangiovese
- GROWN: 77% Osoyoos Lake District, 23% Black Sage Bench
- VINEYARD: Various
- SOIL ORIGIN: Various
- SOIL TYPE: Various
- AGE OF VINES: Mostly in their late teens
- YIELD: Average of 3.2 tons/acre
- PRODUCTION: 2158 cases of 750ml, 100 cases of 375ml, 90 magnums and 24 double magnums
- ALCOHOL: 14%
- CL FICATION: Unfined, lightly coarse filtered
- AGING: 15 months: 100% in French and Slavonian oak barrels, puncheons and botti. 6.6% new oak

LASTELLA WINERY

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

