



FORTISSIMO 2020

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.

2020 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 savory flavors. Bing cherry mingles with red and black cherry fruit. Aromatic herbs and cured tobacco leaves are also starting to emerge. The savory 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:
Braised veal shank, osso bucco or Tuscan roast lamb with a rosemary crust.
Vegetariano / Vegano:
Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

- GRAPE VARIETY: 63% Merlot, 18% Cabernet Sauvignon, 13% Cabernet Franc, 6% Sangiovese
- GROWN: Black Sage Bench, Osoyoos Lake District
- VINEYARD: Various
- SOIL ORIGIN: Varied
- SOIL TYPE: Varied
- AGE OF VINES: Varied, mostly in teens and 20s
- YIELD: Average of 2.9 tons/acre
- PRODUCTION: 1,800 cases of 750ml, 90 magnums, and 24 double magnums
- ALCOHOL: 14.6%
- 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

