



# LASTELLINA ROSATO 2020

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

LaStellina is made by combining both the “press” and the “bleeding” method. LaStellina is a Rosato with personality and elegance. It is very slightly off-dry and intensely aromatic. This style of Rosato will complement any hot summer day on the patio or by the poolside. The cabernet franc adds some beautiful spice and herbal notes, Sangiovese brings with it those classic Bing cherry notes while the Merlot provides a melange of red and dark fruit notes.

### RECOMMENDED FOOD PAIRING

**Di Carne:**

The slightly off-dry and highly aromatic qualities of this wine complement dishes that carry spice or piquant flavours. Hearty Indian or Thai curries would be a great choice! This wine will also work beautifully with strong aged cheeses.

**Vegetariano / Vegano:**

A variety of vegetarian Indian and Thai dishes will work incredibly. Pairing this with lentil & bean chilli on a brisk fall day can work wonders.

REGION:	Okanagan Valley
VINEYARD:	Selona, Crowley, Naramata leased
SOIL TYPE:	Varied
AGE OF VINES:	9-15 years old
YIELD:	5.7 tons/acre
PRODUCTION:	935 Cases
ALCOHOL:	12.2%
AGING:	Stainless steel

