



# VIVACE PINOT GRIGIO 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.

Careful canopy management, early picking, and selection from cooler microclimates has given us a wine with low alcohol % but one that is lively, full and chiseled. Vivace greets you on the nose with a very expressive note of bergamot rind, desert vegetation (sage) and lime juice. The palate is packed with a melange of citrus fruits before it finishes with tart apple and zest notes. The long finish carries on way beyond what many come to expect from this humble but noble grape variety. Vivace is Grigio gone to CrossFit.

### RECOMMENDED FOOD PAIRING

**Di Carne:** Seared west coast halibut with a brown butter lemon thyme sauce or roasted chicken on the crown with pan drippings and side garden vegetables or Salish mussels steamed in a light white wine, lemongrass and ginger broth are favourite pairings.

**Vegetariano / Vegana:** A variety of roasted vegetables with pistachio kale pesto sauce or a bright baby greens salad with roasted nuts and fresh berries.

GRAPE VARIETY:	100% Pinot Grigio
REGION:	Okanagan Valley
SOIL TYPE:	Varied
AGE OF VINES:	Mid teens+
YIELD:	4.9 tons/acre
PRODUCTION:	1004 cases
ALCOHOL:	12.6%
SWEETNESS:	Dry
AGING:	100% stainless steel tank for 5 months on the fine lees

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

