



LA STELLA

ARIOSO 2014

The Winemaker's Notes

2014 marks the second Sangiovese bottling at LaStella since the first vintage in 2006. Arioso – a melodic solo performance – is a wine comprised of 100% Sangiovese Grosso (aka Brunello).

Arioso is a medium bodied, rustic, savoury and confident wine that excites the senses and reminds the beholder why Sangiovese is considered one of the noblest grape varieties of all. Notes of sour bing cherries, raw leather, mountain herbs, desert underbrush and potpourri greet you on the nose. On the palate, the wine is rustic with an outstanding tension of natural acidity and dusty tannins that demand food or extended cellar time to soften.

Try a bottle on release to satisfy your curiosity and then let the remainder of your bottles tucked away in the deep, dark, cold part of your cellar for half a decade plus.

FOOD PAIRING:

Tuscan wild boar stew or rabbit ragu over polenta are two of our favourites.

The Details

Grape Variety:	100% Sangiovese
Region:	Osoyoos West Bench
Vineyard:	Lumeno and Selona Vineyards
Soil Origin:	Glacio fluvial
Soil Type:	Heavy clay and gravel mix/alluvial deposit and clay; the site's geology is very complex and varies from block to block. Selona: glacio fluvial: mostly gravel with clay and gravel sub soil
Age of Vines:	8 to 13 years old
Yield:	3.1 tons/acre
Production Size:	106 cases
Alcohol:	13.1%
Clarification:	Unfined, lightly filtered
Aging:	100% in French oak barrel: 23.5% new, 70% second fill, 6.5% neutral

