



# FORTISSIMO 2017

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. 2017 Fortissimo albeit young, and coming from a difficult vintage is drinking mighty fine already. 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 Palate is layered and while is still young and somewhat morphed into itself, it still offers plenty of pleasure in youth.

### RECOMMENDED FOOD PAIRING

Veal Osso Bucco or Tuscan Roast Lamb with rosemary crust.

GRAPE VARIETY:	60% Merlot, 18% Cabernet Sauvignon, 13% Cabernet Franc, 9% Sangiovese
GROWN:	72% Osoyoos West Bench, 12% Golden Mile, 11% Black Sage Bench, 5% Osoyoos East Bench
VINEYARD:	Various
SOIL ORIGIN:	Various
SOIL TYPE:	Various
AGE OF VINES:	Most in their mid teens
YIELD:	Average of 2.5 tons/acre
PRODUCTION:	2002 cases of 750ml, 100 cases of 375ml, 90 magnums and 24 double magnums
ALCOHOL:	14.20%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months: 25% puncheon, 75.5% neutral oak barrels, 14.5% 3rd fill, 10% new

### LASTELLA WINERY

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