



CLASSICO D'Osoyoos 2020

2020 marks the third release of Classico d'Osoyoos, a single vineyard, Sangiovese dominant Tuscan blend.

Classico d'Osoyoos is our attempt at building an old-school red wine, think classic claret or pre-modernization Tuscan reds. A wine that harnesses the lithe and ethereal qualities and celebrates these qualities over weight and concentration. If you're a fan of the more elegant, linear and old-school styling of Chianti and coastal Tuscan reds, then Classico d' Osoyoos is for you.

2020 Classico d'Osoyoos, has more weight, stuffing, and length compared to the previous two releases, a hallmark of the small but tremendously high-quality nature of the 2020 growing season. While it can be enjoyed upon release, its best days are a few years away.

RECOMMENDED FOOD PAIRING

Di Carne:

Braised veal shank, Osso Buco or Tuscan roast lamb with a rosemary crust.

Vegetariano / Vegano:

Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

GRAPE VARIETY:	50% Sangiovese, 18% Cabernet Sauvignon, 17% Merlot, 15% Cabernet Franc
GROWN:	100% Osoyoos Lake District West
VINEYARD:	Single Vineyard: Selona
SOIL ORIGIN:	Glacio fluvial
SOIL TYPE:	Mostly gravel with clay and gravel sub soil
AGE OF VINES:	13-17 years old
YIELD:	Average of 2.8 tons/acre
PRODUCTION:	130 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in neutral oak barrels of French and Slavonian origin
BATTONAGE:	Twice a week for the first 4 months, then once a week

LASTELLA WINERY

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