



FORTISSIMO 2021

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.

2021 Fortissimo is delicious and very charming for such a young red and is more readily accessible than typical vintages. 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 savory flavors. Bing cherry mingles with red and black cherry fruit. Aromatic herbs and cured tobacco leaves are also starting to emerge. The savory profile in this wine is even more accentuated in this vintage. The palate is layered and while it is still young and somewhat morphed into itself, it still offers plenty of pleasure in youth.”

RECOMMENDED FOOD PAIRING

Di Carne:

Braised veal shank, osso bucco or Tuscan roast lamb with a rosemary crust.

Vegetariano / Vegano:

Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

GRAPE VARIETY:	54% Merlot, 24% Cabernet Sauvignon, 18% Cabernet Franc, 4% Sangiovese
GROWN:	Black Sage Bench, Osoyoos Lake District
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	Varied, mostly in teens and 20s
YIELD:	Average of 3.1 tons/acre
PRODUCTION:	1561 cases of 750ml, 200 magnums, and 24 double magnums
ALCOHOL:	14.5%
CL FICATION:	Unfined, lightly coarse filtered
AGING:	16 months in Slavonian and French puncheon, Botti and Barrique. No new oak.

LASTELLA WINERY

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

