



ALLEGRETTO “PIE FRANCO” MERLOT 2020

Allegretto, or a medium brisk and playful tempo, is a very special single vineyard wine we call a true Merlot. The vines are planted on their own rootstock (pie franco) in white silica sand (what glass is made out of).

Each and every vintage we are rewarded with trueness and transparency in the flavor that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine. 2020 Allegretto is a classic medium+ bodied single vineyard Merlot hailing from a warm microclimate, within a cool macroclimate. A wine that makes its presence known both on the nose and on the attack by walking on a tight rope between new world and old world qualities. Mostly integrated tannins with a slightly dusty note and a mélange of red and black fruit approach you with poise. Raw cacao nibs and wild desert herbs mingle with the fruit and delicate dusty earthy notes.

While the previous vintage was more open knit and approachable on release, the 2020 Allegretto is a bit fuller and more backward. It can still be enjoyed upon release with a long decant or tucked away for a few years to gain complexity and nuances to wow even the biggest Merlot nay-sayers.

RECOMMENDED FOOD PAIRING

Di Carne: A classic Bistecca Fiorentina with Italian salsa verde, side of Tuscan white beans and charred radicchio, or a pistachio-crusting Filet Mignon with garlic mashed potatoes and grilled vegetables.

Vegetariano / Vegano: Marinated cauliflower steak with mushroom jus or a hearty Ratatouille.

GRAPE VARIETY:	100% Merlot
REGION:	Osoyoos Lake District
VINEYARD:	Stagg's
SOIL ORIGIN:	Sedimentary
SOIL TYPE:	White silica sand
AGE OF VINES:	21 years old
YIELD:	3 tons/acre
PRODUCTION:	150 cases
ALCOHOL:	14.6%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	15 months in 100 % French oak barrels, 0% new

LASTELLA WINERY

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