



# ESPRESSIVO 2021

Blackberry, Spicy, Cocoa, Tobacco,  
Graphite, Savoury, Persistent

A Tuscan-inspired red blend much like its sibling Fortissimo, except Espresso, is Cabernet (Sauvignon and Franc) dominant while Fortissimo is Merlot dominant.

Espresso 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 Espresso is a fantastic wine with everything one seeks in Super Tuscan-styled wines. While distinctly Okanagan, can be a ringer in an all-Super Tuscan tasting. The fruit profile here is both red and dark bramble and currant fruit (not all black), married with savoury, herbal, and spicy notes. There is an extra dimension of herb-crusted grilled meat and cigar box aroma to this vintage that hails from the year we experienced very high summer temperatures due to the heat dome effect. Compared to its sibling Fortissimo, the tannins here are edgier and the wine is more structured yet also more expressive and lifted on the nose. We look forward to following the evolution of this wine in the bottle for many years to come.

### RECOMMENDED FOOD PAIRING

**Di Carne:** Swiss chard gnudi with lamb ragu, braised rabbit pappardelle pasta, or confit duck leg with Tuscan beans.

**Vegetariano/Vegana:** Lentil pasta with braised tofu and mushrooms or cashew cheese lasagna with southern Italian peperonata.

GRAPE VARIETY:	35% Cabernet Sauvignon, 29% Cabernet Franc, 24% Merlot, 12% Sangiovese
GROWN:	17.6% Black Sage Bench, 82.4% Osoyoos Lake district
VINEYARD:	Selona, umeno, Le Point de vue, U2, Stagg's
SOIL TYPE:	Various
AGE OF VINES:	Varied from mid teens to old vines
YIELD:	3.2 tons/acre
PRODUCTION:	425 cases
ALCOHOL:	14.2%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	19 months in French and Slavonian Oak Barrels and puncheons. 24% new oak.

### LASTELLA WINERY

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