



CLASSICO D'Osoyoos 2021

Cherries, Plum, Peonies, Herbaceous
Mineral, Lithe, Finesse

2021 marks the fourth 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.

2021 Classico D'Osoyoos is more rustic than 2020 vintage, but it also has more weight, stuffing and length compared to the previous two releases, a hallmark of the small but high-quality nature of the 2021 growing season, when considering these late ripening varieties. While it can be enjoyed upon release, its best days are a few years away. If you decide to crack open a bottle now, extended decanting can help and also serve this alongside a meal. The old school rustic and dusty tannins will become softer and more supple when paired with the fat and protein in your meal.

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:	13-18 years old
YIELD:	Average of 2.4 tons/acre
PRODUCTION:	150 cases
ALCOHOL:	13.5%
AGING:	15 months in neutral oak barrels of French and Slavonian origin

LASTELLA WINERY

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

