



CLASSICO D'OSOYOOS 2022

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

Classico d'Osoyoos is our attempt at crafting an old-school red wine, think classic claret or pre-modernization Tuscan reds. We took a trip with the time machine to the era before Super Tuscan wines, where restraint and finesse were favoured over power and depth. Classico is a wine that harnesses the lithe and ethereal qualities and celebrates these qualities over concentration and body. 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. Classico is even more cool-climate, and high-elevation Tuscan in style than the last two vintages, thanks to a cool and long growing season in 2022.

RECOMMENDED FOOD PAIRING

Di Carne:

Simple game bird preparation or roast meat with Tuscan herbs on a bed of sauteed beans and bitter collard greens is a favorite pairing of ours.

Vegetariano / Vegano:

Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

GRAPE VARIETY:	50% Sangiovese, 15% Cabernet Franc, 16.5% Cabernet Sauvignon, 1.6% Merlot
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:	15-19 years old
YIELD:	Average of 3.4 tons/acre
PRODUCTION:	200 cases
ALCOHOL:	13.4%
AGING:	16 months in neutral oak barrels of French and Slavonian origin

LASTELLA WINERY

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