



FORTISSIMO 2022

Cherry, Plum, Earthy, Herbal
Cigar, Rustic, Bold

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.

2022 Fortissimo is a departure in style from the last couple of vintages. 2022 was a cooler growing season and the resulting wines are more akin to 2010, 2011, 2018. 2022 Fortissimo is medium to medium + in body, brighter and more Tuscan in style. It is particularly charming for 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 savoury flavours. Bing cherry mingles with red and black cherry fruit. Aromatic herbs and cured tobacco leaves are also starting to emerge. The savoury 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

DiCarne: Braised veal shank, ossobucco or Tuscan roast lamb with a rosemary crust.
Vegetariano / Vegano: Hearty braised vegetable stew or sweet potato & mushroom cannelloni.

GRAPE VARIETY:	45% Merlot, 27% Cabernet Franc, 20% Cabernet Sauvignon, 4% Sangiovese
GROWN:	South Okanagan
VINEYARD:	Various
SOIL ORIGIN:	Varied
SOIL TYPE:	Varied
AGE OF VINES:	Varied, most in mid teens to early 20s
YIELD:	Average of 3.6 tons/acre
PRODUCTION:	1896 cases
ALCOHOL:	14%
CL FICATION:	Unfined, lightly coarse filtered
AGING:	16 months in French oak barrels, puncheons and botti. 4% new oak.

LASTELLA WINERY

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