



LASTELLINA ROSATO 2023

Cranberry, Citrusy, Flowery, Berry
Herbaceous, Tart, Balanced

We celebrate the fact that we make wine in a region where vintage variations play an important role. Typical growing seasons are a nightmare for commercial wineries interested in making consistent but boring wines. For us, however, it defines our interest in wine. We look forward to seeing what Mother Nature gives us to work with each year. It is the effects of each vintage on the finished wine that urges us to start verticals of our favourite wines then follow their evolution and discuss their merits at tastings with friends.

LaStellina was made by combining both the “press” and the “bleeding” method. LaStellina is a Rosato with personality and elegance. It is often very slightly off-dry, but in 2022 we opted to ferment it dry, without being bone dry. This style of Rosato will complement any hot summer day on the patio or by the poolside. The Cabernet Franc adds some beautiful spice and herbal notes, Sangiovese bring with it those classic bing cherry notes while the Merlot provides a mélange of red and dark fruit notes. Hailing from a cool growing season, 2022 LaStellina is drier than the previous vintages and even crisper than earlier iterations. LaStellina is an absolute joy for casual sipping as well as confidently placing it at the lunch, brunch or dinner table, thanks to its low alcohol levels.

RECOMMENDED FOOD PAIRING

Di Carne:

The slightly off dry and highly aromatic qualities of this wine complement dishes that carry spice or piquant flavours. Hearty Indian or Thai curries would be a great choice! This wine will also work beautifully with strong aged cheeses.

Vegetariano / Vegano:

A variety of vegetarian Indian and Thai dishes will work incredibly. Pairing this with lentil & bean chilli on a brisk fall day can work wonders.

GRAPE VARIETY:	Cabernet Franc, Merlot
GROWN:	Okanagan Valley
SOIL TYPE:	Selona: heavy clay and gravel mix/alluvial deposit and clay. Crowley: Gravelly. Naramata Leased Property: Granitic with silt loam
AGE OF VINES:	10-16 years old
YIELD:	3.3 tons/acre
PRODUCTION:	331 cases
ALCOHOL:	13%
SWEETNESS:	Dry (1.2 grams of RS/Litre)
AGING:	Stainless steel

LASTELLA WINERY

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