



ALLEGRETTO “PIE FRANCO” MERLOT 2021

We celebrate the fact that we make wine in a region where vintage variations play an important role. Atypical 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.

Allegretto or a medium brisk and playful tempo is a very special single vineyard wine we call a true Merlot. The vines are planted on their rootstock (pie franco) in white silica sand (what glass is made out of). With every vintage, we are rewarded with trueness and transparency in the flavour that is not seen elsewhere. We also believe the white silica sandy soil of this vineyard contributes to the elegant style of this wine.

2021 Allegretto is a slight departure away from the typical classic medium-bodied single vineyard Merlot that hails from a warm microclimate, within a cool macroclimate. The heat dome effect during the 2021 growing season has accentuated the exuberance and sultry side of this wine. 2021 Allegretto is a wine that makes its presence known both on the nose and on the attack by walking on a tightrope between new-world and old-world qualities. Mostly integrated tannins with a slightly edgy feel and a melange of red but mostly black fruit approach you with poise. Raw cacao nibs, lightly roasted coffee and wild desert herbs mingle with the fruit and delicate dusty earthy notes.

While the previous vintage was more open-knit and approachable on release, the 2021 along with 2020 Allegretto is a bit fuller and more backward. It can still be enjoyed upon release with a long decant but it is best tucked away for a few years to gain complexity and nuances to wow even the biggest Merlot nay-sayers.

RECOMMENDED FOOD PAIRING

Di Carne: A classic Bistecca Fiorentina with Italian salsa verde, side of Tuscan white beans and charred radicchio, or a pistachio-crusting Filet Mignon with garlic mashed potatoes and grilled vegetables.

Vegetariano / Vegano: Marinated cauliflower steak with mushroom jus or a hearty Ratatouille.

GRAPE VARIETY:	100% own rooted Merlot
REGION:	Osoyoos Lake District (South Osoyoos)
VINEYARD:	Stagg's
SOIL TYPE:	White silica sand
AGE OF VINES:	22 years old
YIELD:	3.9 tons/acre
PRODUCTION:	306 cases
ALCOHOL:	14.5%
CLARIFICATION:	Unfined, lightly coarse filtered
AGING:	19 months in French and Slavonian oak barrels and puncheons. 8% new oak.

LASTELLA WINERY

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Cherries, Plum, Herbaceous, Mineral,
Cocoa, Vibrant, Balanced

