



VIVACE PINOT GRIGIO 2025

Vibrant, Grapefruit, Lime, Peach
Floral, Lanolin, Mouthwatering

We celebrate that we craft wine in a region where vintage variation truly matters. What may unsettle those seeking uniformity is precisely what defines our passion. Rather than chasing sameness, we embrace the character each season brings and look forward to what nature gives us to work with each year. It is the imprint of every vintage on the finished wine that inspires us to cellar our favourites, begin verticals, and follow their evolution — sharing and debating their merits with friends along the way.

Through careful canopy management, early picking, and fruit selected from cooler microclimates, we've crafted a wine with balanced alcohol, vibrant energy, a generous mid-palate, and a chiselled finish. The 2025 Vivace stands among our strongest efforts to date, a compelling expression of this understated yet noble variety. The nose opens with bright bergamot rind, desert sage, lime zest, and fresh orchard fruit. The palate unfolds in layers of citrus before finishing with crisp apple, pear, and lifted zest notes. The finish lingers well beyond expectations. Vivace is Grigio gone to CrossFit.

RECOMMENDED FOOD PAIRING

Di Carne: Seared west coast halibut with a brown butter lemon thyme sauce or roasted chicken on the crown with pan drippings and side garden vegetables or Salish mussels steamed in a light white wine, lemongrass and ginger broth are favourite pairings.

Vegetariano / Vegana: A variety of roasted vegetables with pistachio kale pesto sauce or a bright baby greens salad with roasted nuts and fresh berries.

GRAPE VARIETY:	99% Pinot Grigio, 1% Chardonnay
GROWN:	South Okanagan
VINEYARD:	51% Kulshan, 32% Eagle Bluff, 16% Kaur, 1% H&I Farm
SOIL TYPE:	Various
YIELD:	3.78 tons/acre
PRODUCTION:	1,315 cases
ALCOHOL:	13%
SWEETNESS:	Dry
AGING:	6 months in stainless steel

LASTELLA WINERY

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

