

2018 CARRETTO CABERNET FRANC



Carretto Series

The Pillitteri Carretto or Sicilian cart was traditionally used to bring goods to market and was crafted in the early 1930's. It was brought from Sicily to Canada by Gary's mother in 1952 and is today used as the winery's logo, honouring the rich family tradition and the Carretto's importance to the family. Our Estate Carretto series of wines use grapes from our home estate vineyards. Each vineyard and wine is treated individually since each has its own 'personality' that must be expressed. Our goal is to produce consistent, quality wine for our consumers: rich, full-bodied reds; fragrant and lively whites, all in a variety of styles to suit every palate.

Vintage

After an extremely variable winter, the 2018 vintage began with an abundance of sunshine and heat alongside adequate rainfall. The extreme heat experienced throughout the summer and early fall allowed most grape varieties to ripen without difficulty, but in some cases harvest was early due to the increased pressure of humidity later in the fall. This vintage was well suited for the production of aromatic whites, rosé wines and medium bodied reds.

Viticulture

Appellation:	VQA Niagara-on-the-Lake
Trellising:	Pendelbogen
Yield (tonnes):	4 tonnes/ acre (10 tonnes/ha)
Age of Vines:	5-20 years

Winemaking

Blend	100% Cabernet Franc
Brix at Harvest	21.5
Harvest Date	October 20, 2018
Fermentation	In Stainless steel on its skins for 2 weeks, with twice daily pump overs.
Aging	19 months in new and used French oak.
Production (cases):	1667

Technical information

Alcohol:	14.0 % ABV	Glycerol: 8.5 g/L	SO2 (total): 156 mg/L
Residual Sugar:	2.3 g/L	(indicates body, < 5 = light, >10 = full)	Calories (per glass): 118
Total Acidity:	5.6 g/L	Total Polyphenols: 1.25 g/L	Calories (per bottle): 588
pH:	3.74	(incl. Resveratrol)	

Tasting Notes

Bold and bright this deep red colour hints at the flavour complexity within. Hints of fresh ripe berries, a touch of liquorice and an abundance of cherry are the prominent aromas. The palate follows through with flavours both subtle and complex. Soft fruity notes of a variety of red berries with the prominent cherry always at the forefront, typical of our estate vineyard Cabernet Francs. Ripe raspberries, plums, flint and some secondary aging characters from the medium toasted French oak flow past the initial fruity sensations. As is typical of cool climate Cabernet Franc that is well ripened, there is excellent acidity, astringency and body.

Cellar capacity: Now until 2029+

Service: 17-19° C

Food Pairing:

- Lamb stew
- Vegetable lasagna
- Pepper-crusted steak
- Aged cheeses
- Game meats

Availability: Winery/ Online (www.pillitteri.com)/ Licensed Restaurant

PILLITTERI

ESTATES
— Winery —

