

2018 CARRETTO CABERNET MERLOT



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	80% Cabernet Franc, 20% Merlot
Brix at Harvest	21 (Merlot), 21.5 (Cabernet Franc)
Harvest Date	October 12 (Merlot), October 20 (Cabernet Franc)
Fermentation	In Stainless steel on its skins for 2 weeks, with twice daily pump overs.
Aging	12 months in new and used French oak.
Production (cases):	1050

Technical information

Alcohol:	13.5 % ABV	Glycerol: 8.5 g/L	SO2 (total): 119 mg/L
Residual Sugar:	3.3 g/L	(indicates body, < 5 = light, >10 = full)	Calories (per glass): 114
Total Acidity:	4.6 g/L	Total Polyphenols: 1.37 g/L	Calories (per bottle): 570
pH:	3.72	(incl. Resveratrol)	

Tasting Notes

A classic blend of Cabernet and Merlot, this wine is very approachable while also being well structured with suitable weight to cellar for up to 10 years. The nose is brimming with typical Cabernet aromas of dark cherry, raspberry jam, licorice and black pepper. Some subtle characters are found alluding to the Merlot in the blend including nutmeg, clove and some soft red plum. A toasty and vanilla character is also prominent and is an effect of the barrel aging in medium toasted French oak barrels. The palate compliments the nose with similar characters and soft tannins. This wine is smooth, with a well-balanced acidity playfully enhancing both the fruit and oak based notes. A marvelous example of well blended Cabernet and Merlot that would pair with a broad selection of dishes.

Cellar capacity: Now until 2028+

Service: 17-19° C

Food Pairing:

- Pasta dishes
- Portobello mushroom burger
- Pepper-crusted steak
- Charcuterie

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

PILLITTERI ESTATES — Winery —

Awards

San Antonio International Wine and Rodeo Competition – 2023 Silver

