

2016 RISERVA FAMIGLIA APPASSIMENTO CORVINA



Tasting Notes

One of Canada's most unique red wines, it is among the first in the country to feature Corvina, Rondinella and Molinara. The 2016 Corvina is a very complex wine that displays tertiary development and a full body, all without the loss of primary fruit characters. It pours a beautiful garnet colour and has aromas of fig, ripe red plum, dried violets, earth, tobacco leaf, kirsch and preserved red fruit explode out of the pronounced, old-world-style nose. As the wine opens up, there is a sense of the long life that lay ahead as aromas develop into sweet oak characters like vanilla, nutmeg, smoke, caramel, clove and cigar box. On the palate there are a lot of similarities to the nose with additional dark chocolate, black pepper, sour cherry and toast. There is also an inherent sweet quality to this wine which speaks to the extreme ripeness of the grapes and keeps the texture of the wine velvety and smooth. The tannins are youthful and although the wine is smooth already, additional bottle ageing will only enhance its enjoyment. These traits also make the wine ideal to pair with food options rich in protein, acid and salt, in order to balance tannin and increase perceived fruitiness of the wine. Consider beef braciolo, smoked sausage stew or mature cheeses and decant the wine at least one hour before service.

Vintage and Terroir

The 2016 vintage was warm and dry with lots of sunshine during the day and cool refreshing nights. There was no sustained heat wave, nor any unusually heavy rains, leading to a slightly warmer than average summer. Established French varietals in the Niagara Peninsula had no issue with the lack of precipitation it fared quite well. 2016 represented a typical summer in Niagara, known for developing good, if not great fruit and acid characteristics in still and sparkling wines.

Viticulture

The "Riserva Famiglia" title is only given to wines produced in the best vintage years, which have passed a rigorous tasting panel. They are made in the traditional appassimento style, where the grapes are rack-dried in a single layer for 30 days in fruttaiolo rooms. Forced air circulation in the rooms allows the fruit to slowly dry, thereby not unbalancing the wine's organics and giving a textured and complex palate profile.

Yield (tonnes):	3 tonnes/acre (6 tonnes/ha)
Yield (litres):	1500 L/ acre (3700/ha)
Trellising:	Pendelbogen
Age of Vines:	20+ year
Vine Density:	1210/acre (300/ha)

Winemaking

Harvest date:	11/11/2016
Brix at Harvest:	27.7°
Fermentation:	Open-top stainless steel bins, with punch down twice per day for 4 weeks
Oak Treatment:	Minimum 2 years in new French oak barriques

Technical information

Appellation:	VQA Niagara-on-the-Lake
Blend:	100% Corvina
Production (bottles):	5055
Alcohol:	16.0% ABV
Residual Sugar:	5.0g/L
Total Acidity:	5.4 g/L

Cellar capacity:	Now till 2035+
Service:	15-18° C
Availability:	Winery/ Online (www.pillitteri.com)

