

MERCATO

Carne



Italy > Puglia > Tatanto

Variety

Blend of Primitivo, Nero d'Avola, and Nero di Troia



Terroir

Medium density clay. Sustainable farming.



Winemaking

Winemakers:

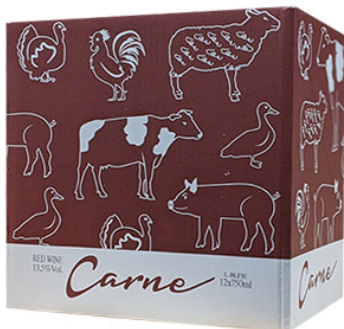
Paolo Demarie and Adam Richard

Aged 6 months in oak.



Production

500 cases



Mercato Carne

Not sure what to pair with grilled meats of roasted lamb? The label – Carne is Italian for “meat” – makes it easy!

A taste of Carne reminds us of an al fresco lunch we had in a medieval mountain town. The casa rossa – house red – was delicious enough to order a second quartino. Upon pressing the osteria owner for the grape varieties, he hastily led us to the kitchen and pointed to a large barrel that had been fitted with a wooden spigot.

“Here,” he said. “Casa rossa – do you like it?”

“Of course, it’s delicious!”

“Then just enjoy it!”

That’s the story of Carne. This is a deep red blend of hand-harvested grapes that have been crafted into this bottling from a small Italian farm family. It is juicy and bursting with ripe, red fruit and a mildly lingering finish. This is a perfect wine for every day enjoyment, casual gatherings or as a refreshing sipper on the deck or poolside.

VARIETAL NOTES

Italy is home to more than 2,000 grape varieties. We search through and find the best blend of these varieties to bring you a satisfying red wine that is immediately drinkable, enjoyable and represents a superb value.

FOOD PAIRING

Fire up the backyard grill – it’s time for burgers and steaks! But don’t box yourself in – Carne is just as tasty with pizza, pastas with red sauce, a huge variety of cheese, or slightly chilled by itself.



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*Personally selected, hand-harvested wines
from the best family vineyards.*



Grapes for the Mercato labels are sourced in Veneto and Puglia



Winemakera:

Paolo Demarie and Adam Richard



Farming and Land:

Both sources are sustainably farmed. Carne vineyards reside on medium density clay; Pesce grapes are grown on gravel and clay marl.



Production (cases):

Carne: 500
Pesce: 500

MERCATO

Mercato – Italian for market – is fitting for this proprietary line of Uva Imports wines. While we all thrill at the experience of tasting Italy’s premium wines, there is no doubt that some of our most memorable wine experiences came tapped from unmarked kegs in markets square, Osteria and even simple, tiny alimentary.

That is the goal for these value-driven, ready to drink wines. Whether enjoying the red (Carne) or white (Pesce), the experience should be the same – a highly enjoyable, approachable glass that expresses the essence of Italian winemaking and wine culture.

Each vintage varies slightly from the blend used in the last but each bottling is blended by and has oversight from Adam Richard, founder of Uva Imports and the Winemaking consult of Paolo Demarie. Utilizing relationships with growers and knowledge of the Italian wine industry, you can be assured that Mercato will consistently deliver on its goals.



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