

MERCATO

LOCATION:

Italy > North (Verona, Veneto) and Central (Lanciano, Abruzzo)

VARIETY:

Montepulciano 50%, Corvina 40%, Merlot 10%

CONSULTING WINEMAKER:

Fabio Zenato



Mercato Carne

EXPERIENCE

NAME: Carne, pronounce “Car-nay,” means meat in Italian and Mercato means market. An everyday style Italian red.

CHARACTER: The Carne has soft, dark red fruits of plum, cherry, and blackberry, with undertones of tobacco and warm spice. Easy on the palate, it is medium bodied with soft tannins and a classic, dry finish.

CHARACTER: This is Fabio’s take on a classic red table wine. The Corvina highlights the dark red and wild fruits, adding a bit of spice and pepper. Montepulciano fills out the body of the wine and the Merlot is present in the finish. A wine that begins strong and finishes with elegance and ease.

BEST RESULTS: Serve at 58-62° F.

EXPRESSION

FERMENTATION AND EXTRACTION: 12-day maceration, selected yeast fermentation in temperature controlled stainless steel tanks with pump-overs for 8 minutes every 4 hours.

ELEVAGE: A young wine with a part of the wine aging in second passage tonneaux for 4 months.

FINING AND FILTERING: Fined and filtered for clean, vibrant color.

SULFUR: Steps are taken to minimize sulfur use at each step of the process for a clean and stable wine.

SOURCE

FARMING: Certified Organic farming.

LAND: A mix of terroirs, the Corvina and Merlot from the Morainic hillsides around Verona and the Montepulciano comes from clay soils close to Lanciano, not far from the sea coast in Abruzzo.

VINE: Vines are an average of 10-20 years old.

HARVEST AND PRODUCTION: 2,000 cases.

