

# MERCATO

**LOCATION:**

Italy > Veneto > Verona

**VARIETY:**

Garganega 50%, Chardonnay 35%,  
Incrocio Manzoni 15%  
(for aromatics)

**CONSULTING WINEMAKER:**

Fabio Zenato



## Mercato Pesca

### EXPERIENCE

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**NAME:** Pesca, pronounce “Pesh-ay,” means fish in Italian and this refers to the fact that this wine goes perfectly with all manner of seafood. A classic Veronese table wine, this is a common blend of the grapes grown around the city of Verona.

**CHARACTER:** A lush and expressive wine with notes of apple, pear, and lemon. A dry wine with med/full body and a balanced finish that is both refreshing and firm.

**ENJOY WITH:** Perfect for seafood, shrimp and grits, prosciutto, salty cheeses like Pecorino, or grilled chicken breast with lemon.

**BEST RESULTS:** Serve chilled at 45-50° F.

### EXPRESSION

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**FERMENTATION AND EXTRACTION:** A delicate press, fermented with selected yeast, in temperature controlled stainless steel tanks.

**ELEVAGE:** 3 months lees contact with a slow movement of the fresh wine in the tank twice per week, to enrich the flavor.

**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

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**FARMING:** Certified Organic Farming.

**LAND:** from the Morainic hillsides around the city of Verona, south of the Valpolicella and east of Lake Garda.

**VINE:** Guyot-trained vines, 5-15 years old.

**HARVEST AND PRODUCTION:** 2,000 case production.

