

MERCATO

LOCATION:

Italy > Southern Italy
> Puglia & Sicily

VARIETY:

45% Nero di Troia, 30% Primitivo,
25% Nero d'Avola

CONSULTING WINEMAKER:

Paolo Demarie



SCIENCE

ABV: 13.35%

SUGAR RATE: 6 g/L

TOTAL SO₂: 108 ppm

TOTAL ACIDITY: 6 g/L

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: A versatile food wine with everything from burgers to pot roast. Classic with southern Italian foods like pizza, pasta, and stews.

BEST RESULTS: Serve at 58-62° F.

EXPRESSION

FERMENTATION AND EXTRACTION: 5-10 day maceration, selected yeast fermentation, in temperature controlled stainless steel tanks.

ELEVAGE: Aged mostly in tank, the Nero d'Avola is aged in neutral barrel. Bottled after 6-8 months.

FINING AND FILTERING: Fined and filtered for a clean and vibrant color, not vegan.

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

SOURCE

FARMING: Sustainable farming.

LAND: A mix of terroirs and soils from both Trapani in Sicily and Taranto in Puglia. Mostly clay soils with volcanic and calcareous elements.

VINE: Vines are an average of 20-35 years old.

HARVEST AND PRODUCTION: 1,200 cases, hand harvested fruit.

