

MERCATO

LOCATION:

Italy > Veneto > Soave

VARIETY:

Gargaanega

CONSULTING WINEMAKER:

Paolo Demarie



SCIENCE

ABV: 12.34%

SUGAR RATE: 3.2 g/L

TOTAL SO₂: 84 ppm

TOTAL ACIDITY: 5.8 g/L

Mercato Pesca

EXPERIENCE

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.

CHARACTER: Ripe stone fruits like peach and apricot followed by meyer lemon. A round, full texture offers up a refreshingly balanced finish that is refreshing but not tart.

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

FERMENTATION AND EXTRACTION: Direct press, selected yeast, in temperature controlled stainless steel tanks.

ELEVAGE: Aged a few months in tank with 1-2 months lees contact.

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 without use of insecticides or fungicides.

LAND: Hillside vineyards on ancient volcanic soils (Basalt) average elevation between 500-800 feet a.s.l.

VINE: Young pergola trained vines, 5-15 yrs old.

HARVEST AND PRODUCTION: 800 case production from single estate, hand harvested fruit.

