

# MERCATO

## Carne



Italy > Abruzzo

### 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 varietals, 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 of as a refreshing sipper on the deck or poolside.

### VARIETAL NOTES

Italy is home to more than 2000 grape varietals. We search through and find the best blend of these varietals 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.*

