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 rosso – 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 rosso – 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 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 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.
Mercato – Italian for market – is fitting for this proprietary line of Uva Imports wines. While we all thrill at the experience of tasting Italy’s premium wines, there is no doubt that some of our most memorable wine experiences came tapped from unmarked kegs in markets, an Osteria and even simple, tiny alimentary.

That is the goal for these value-driven, ready to drink wines. Whether enjoying the red (Carne) or white (Pesce), the experience should be the same – a highly enjoyable, approachable glass that expresses the essence of Italian winemaking and wine culture.

Each vintage varies slightly from the blend used in the last but each bottling is blended by and has oversight from Adam Richard, founder of Uva Imports and the Winemaking consult of Paolo Demarie. Utilizing relationships with growers and knowledge of the Italian wine industry, you can be assured that Mercato will consistently deliver on its goals.

Personally selected, hand-harvested wines from the best family vineyards.