



THE PRIDE OF A SARDINIAN WINE

Cantina Mesa was born as a declaration of love for Sardinia. A marriage of beauty and goodness. Mesa represents the inspiration of Gavino Sanna, Italy's most celebrated and awarded advertising professional, who dreamed of creating something extraordinary; as unique and simple as his own land, for his own land. The name Mesa, which in both Sardinian and in Spanish means table and sums up in just four letters the very soul of our winery. We honor the traditional gathering to celebrate nourishment, our family, our friends and our noble cultural treasure, the wines of Sardinia. The area creates wines best expressed in their simplicity and the fragrant aromas of the earth.



TERROIR

The terroir is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is a loamy sand, well-structured and fertile, rich in calcium and micro-nutrients which make it perfectly-suited to viticulture.



THE WINERY

A striking white structure, with minimalist lines, naturally surrounded by the hillsides that overlook Porto Pino in the renown region of the Sulcis Iglesiente. This is a historical region of southwestern Sardinia, and comprises the territories of Sulcis and Iglesiente. The winery rises from amidst the dark green of the Mediterranean scrub and the vineyards. It stands over the fruits of its own labor, observed with amazement and wonder by those that can glimpse it even from afar. Its main entrance and massive exterior wall, evoke impressions of Mesa's wine labels. The interior covers five thousand square meters on three levels, every inch as modern as possible and designed around a process which ensures that both grapes and wine are treated with the deepest respect. Unusually large windows enclose the operations area, thus allowing our team to meticulously follow every step of the production.

THE LABELS

Gavino Sanna's vision for all the wines of Mesa was to celebrate the rich and storied history of Southern Sardinia. The labels are no exception. Meticulously and minimalistly designed as an homage to the historical tapestries of the area and the artisans who created them.

THE VINEYARDS

The estate is comprised of 193 acres (of which 163 are company owned) in the heart of Sulcis Iglesiente. The largest part of the vineyards is in the Sant'Anna Arresi area, a valley sheltered from the mistral winds and surrounded by the sea. The vines are vertically trained, largely to spurred cordon, some to the *alberello* or bush style, depending on local conditions and exposure

The vineyards are located in:

- Su Baroni
- Cannigonis
- Bentu Estu





VERMENTINO, SARDINIA'S GOLDEN TREASURE

A crisp and acidic grape with balanced sugars and herbal hints distinctive of the Mediterranean scrub. Vermentino is among the most appreciated Italian native grapes, because of its robustness and resistance to both heat and drought. Vermentino wines are pale straw in color, relatively low in alcohol, with crisp acidity, citrus-leaf aromatics, and pronounced minerality.



CARIGNANO, A SPECIAL GRAPE IN A UNIQUE TERROIR

Carignano excels in producing structured wines with savory character and mineral flavors that truly mirror its terroir. This grape reaches its best in the Sulcis arid climate, characterized by very high temperatures, the loose soil and sands in the region.

The proximity to the sea and the contribution of sea breezes – in addition to be an important benefit of cooling the vineyard – give the wine a good flavor with a gentle and light salty taste.



BUIO BUIO CARIGNANO DEL SULCIS DOC RISERVA

GRAPES VARIETY:
Carignano.
TRAINING SYSTEM:
Spur-pruned cordon, bush vines.
SERVING TEMPERATURE:
61 °F
ALCOHOL CONTENT:
14,5%



BUIO CARIGNANO DEL SULCIS DOC

GRAPES VARIETY:
Carignano.
TRAINING SYSTEM:
Spur-pruned cordon, bush vines.
SERVING TEMPERATURE:
61 °F
ALCOHOL CONTENT:
13%



PRIMO SCURO CANNONAU DI SARDEGNA DOC

GRAPES VARIETY:
Cannonau.
TRAINING SYSTEM:
Spur-pruned cordon, bush vines.
SERVING TEMPERATURE:
61 °F
ALCOHOL CONTENT:
14,5% VOL



GIUNCO VERMENTINO DI SARDEGNA DOC

GRAPES VARIETY:
Vermentino.
TRAINING SYSTEM:
Guyot.
SERVING TEMPERATURE:
50 °F
ALCOHOL CONTENT:
13,5%



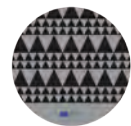
PRIMO BIANCO VERMENTINO DI SARDEGNA DOC

GRAPES VARIETY:
Vermentino.
TRAINING SYSTEM:
Guyot.
SERVING TEMPERATURE:
50 °F
ALCOHOL CONTENT:
13% VOL

NOTES

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POS MATERIAL



Drop Stop



Wine Key

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