



Cantina Mesa 'Giunco'
Vermentino di Sardegna DOC
*The Giunco (june-ko) vineyards
 are beautifully situated
 overlooking the Mediterranean.*

Fast facts:

- **Region:** Southwest Sardinia
- **Grapes:** 100% Vermentino
- **Style:** Fresh, unoaked, with ripe stone fruits, a hint of tropical fruits and fresh acidity.
- **Production:** Moderate temperature (26C) fermentation in tanks and rested 4 months in tank before bottling.
- **Pairing:** As this Vermentino is grown overlooking the sea, rich fish like halibut are an easy match and can also pair with herbaceous fennel pork or pesto-based dishes.

BTG: \$_____ Bottle: \$_____



Cantina Mesa 'Giunco'
Vermentino di Sardegna DOC

*The Giunco (june-ko) vineyards
 are beautifully situated
 overlooking the Mediterranean.*

Fast facts:

- **Region:** Southwest Sardinia
- **Grapes:** 100% Vermentino
- **Style:** Fresh, unoaked, with ripe stone fruits, a hint of tropical fruits and fresh acidity.
- **Production:** Moderate temperature (26C) fermentation in tanks and rested 4 months in tank before bottling.
- **Pairing:** As this Vermentino is grown overlooking the sea, rich fish like halibut are an easy match and can also pair with herbaceous fennel pork or pesto-based dishes.

BTG: \$_____ Bottle: \$_____



Cantina Mesa 'Giunco'
Vermentino di Sardegna DOC
*The Giunco (june-ko) vineyards
 are beautifully situated
 overlooking the Mediterranean.*

Fast facts:

- **Region:** Southwest Sardinia
- **Grapes:** 100% Vermentino
- **Style:** Fresh, unoaked, with ripe stone fruits, a hint of tropical fruits and fresh acidity.
- **Production:** Moderate temperature (26C) fermentation in tanks and rested 4 months in tank before bottling.
- **Pairing:** As this Vermentino is grown overlooking the sea, rich fish like halibut are an easy match and can also pair with herbaceous fennel pork or pesto-based dishes.

BTG: \$_____ Bottle: \$_____



Cantina Mesa 'Giunco'
Vermentino di Sardegna DOC

*The Giunco (june-ko) vineyards are
 beautifully situated overlooking
 the Mediterranean.*

Fast facts:

- **Region:** Southwest Sardinia
- **Grapes:** 100% Vermentino
- **Style:** Fresh, unoaked, with ripe stone fruits, a hint of tropical fruits and fresh acidity.
- **Production:** Moderate temperature (26C) fermentation in tanks and rested 4 months in tank before bottling.
- **Pairing:** As this Vermentino is grown overlooking the sea, rich fish like halibut are an easy match and can also pair with herbaceous fennel pork or pesto-based dishes.

BTG: \$_____ Bottle: \$_____





Cantina Mesa 'Giunco' Vermentino di Sardegna DOC

Describing the wine:

- Dry, medium body, bold aromas of apricots, pears and citrus with zesty acidity and a crushed-rock mineral finish.
 - *Giunco* refers to the reeds that borders some of Sardinia's ponds and canals.
 - Like a bronzed beachgoer, Vermentino loves the sea and thrives along the Mediterranean maritime coasts of Sardinia, Tuscany and Liguria. 75% of all Italian Vermentino is grown on the island of Sardinia.
-
-
-



Cantina Mesa 'Giunco' Vermentino di Sardegna DOC

Describing the wine:

- Dry, medium body, bold aromas of apricots, pears and citrus with zesty acidity and a crushed-rock mineral finish.
 - *Giunco* refers to the reeds that borders some of Sardinia's ponds and canals.
 - Like a bronzed beachgoer, Vermentino loves the sea and thrives along the Mediterranean maritime coasts of Sardinia, Tuscany and Liguria. 75% of all Italian Vermentino is grown on the island of Sardinia.
-
-
-



Cantina Mesa 'Giunco' Vermentino di Sardegna DOC

Describing the wine:

- Dry, medium body, bold aromas of apricots, pears and citrus with zesty acidity and a crushed-rock mineral finish.
 - *Giunco* refers to the reeds that borders some of Sardinia's ponds and canals.
 - Like a bronzed beachgoer, Vermentino loves the sea and thrives along the Mediterranean maritime coasts of Sardinia, Tuscany and Liguria. 75% of all Italian Vermentino is grown on the island of Sardinia.
-
-
-



Cantina Mesa 'Giunco' Vermentino di Sardegna DOC

Describing the wine:

- Dry, medium body, bold aromas of apricots, pears and citrus with zesty acidity and a crushed-rock mineral finish.
 - *Giunco* refers to the reeds that borders some of Sardinia's ponds and canals.
 - Like a bronzed beachgoer, Vermentino loves the sea and thrives along the Mediterranean maritime coasts of Sardinia, Tuscany and Liguria. 75% of all Italian Vermentino is grown on the island of Sardinia.
-
-
-

