



Cantina Mesa 'Primo Scuro' Cannonau di Sardegna D.O.C.

The sun-blessed and antioxidant-rich Cannonau di Sardegna is associated with the longevity of Sardinia's centenarians.

Fast facts:

- **Region:** Southwest Sardinia
- **Grapes:** 100% Cannonau (aka Grenache)
- **Style:** Dry, medium body with rich and earthy flavors of tobacco and wild red berries with a warm, spicy finish.
- **Production:** Fermented and aged in stainless steel and lined concrete tanks.
- **Pairing:** Most ideal with rich meats like suckling pig or lamb that are simply prepared with herb flavors.



BTG: \$ _____ Bottle: \$ _____



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Cantina Mesa 'Primo Scuro' Cannonau di Sardegna D.O.C.



Describing the wine:

- Generous aromas of wild ripe red fruits & spice, the wine has more body than the color would indicate. Well-balanced with supple tannins and warm finish.
 - Cannonau is also known as Grenache in France and Garnacha in Spain. In fact, it may have been during Spain's 400 year rule of Sardinia when Spanish grapes like Cannonau and Carignano were introduced to Sardinia.
 - Cannonau loves warm and dry climate found in our **sustainably-farmed vineyards** in the southwest corner of Sardinia where Cantina Mesa is located.
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