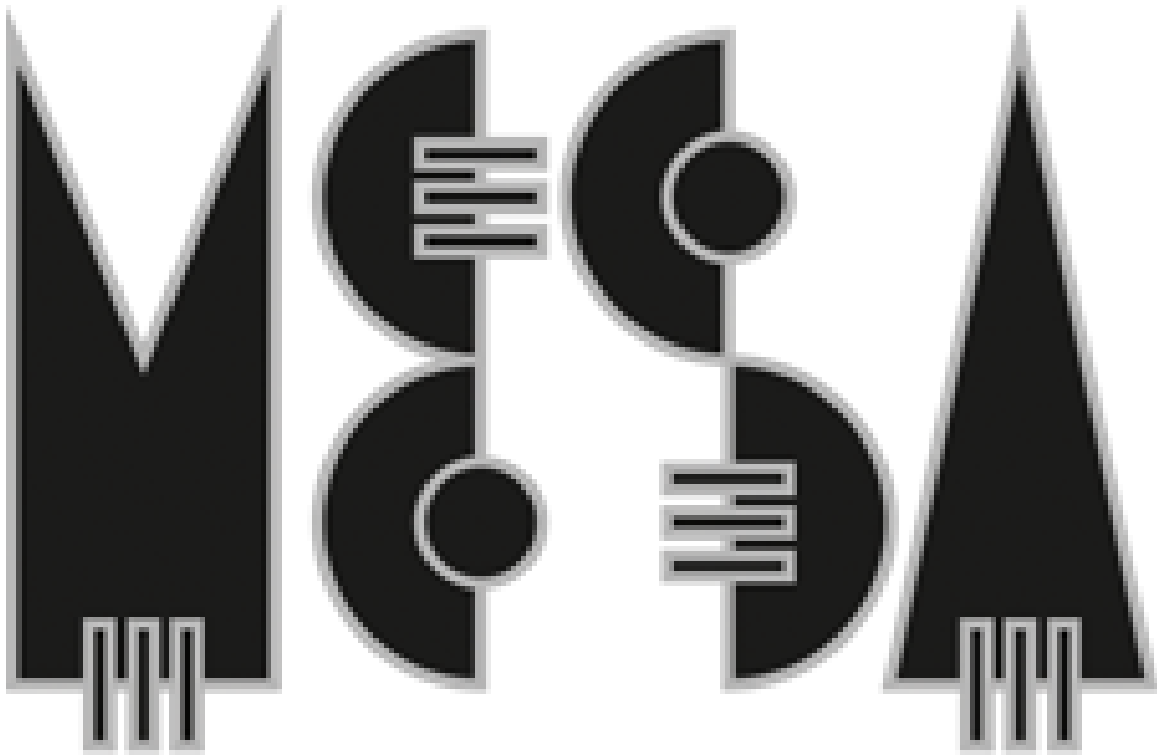


## Mesa Tool Kit



MESA CANTINA VITIVINICOLA

Technical sheets

Sell sheets

Training Materials





## **PRIMO BIANCO**

BIANCO VERMENTINO DI SARDEGNA D.O.C.

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**GRAPE VARIETY:**  
VERMENTINO.

**HARVEST:**  
BETWEEN LATE AUGUST / EARLY SEPTEMBER.

**VINIFICATION:**  
SOME OF THE GRAPES MACERATE AT A LOW TEMPERATURE FOR 10 - 12 HOURS. FERMENTATION TAKES PLACE BETWEEN 53-57 °F, FOLLOWED BY A BRIEF MATURATION IN STAINLESS STEEL TANKS AND AT LEAST 2 MONTHS IN BOTTLE BEFORE RELEASE.

**COLOR:**  
PALE STRAW YELLOW WITH FAINT GREEN HIGHLIGHTS.

**FRAGRANCE:**  
A QUITE INTENSE NOSE, WITH MARKED FRESH FRUIT NOTES AND A FLORAL BACKGROUND.

**FLAVOR:**  
WELL-BALANCED AND SLIGHTLY ZESTY, WITH FRUITY NOTES. REASONABLE STRUCTURE WITH GOOD ACIDITY AND A LINGERING, ELEGANT FINISH.

**ALCOHOL LEVEL:**  
12.5 - 13% VOL

**SERVING SUGGESTIONS:**  
FISH SOUPS, GRILLED SEA BASS, CREAMY CHEESES.

**SERVING TEMPERATURE:**  
50 °F.



MESA CANTINA VITIVINICOLA - 09010 S. ANNA ARRESI CI - ITALIA - TEL. +39 (0)781 965057



## GIUNCO

BIANCO VERMENTINO DI SARDEGNA D.O.C.

**GRAPE VARIETY:**  
VERMENTINO.

**PRODUCTION ZONE:**  
THE SULCIS REGION, IN THE EXTREME SOUTH-WEST OF SARDINIA.

**CLIMATE:**  
THE CLIMATE OF THE ZONE IS MEDITERRANEAN. LIMITED RAINFALL DISTRIBUTED IRREGULARLY DURING THE COURSE OF THE YEAR AND CONCENTRATED ALMOST ENTIRELY IN AUTUMN AND WINTER. THERE ARE FREQUENT WINDS FROM THE NORTH-WEST, AND TEMPERATURES THAT ARE HIGH IN SPRING AND SUMMER AND VARY BETWEEN DRY COLD AND MILD IN AUTUMN AND WINTER.

**TYPE OF SOIL:**  
MESA'S VERMENTINO GRAPES THRIVE IN ALLUVIAL DEPOSITS AND HARDENED EOLIAN SANDSTONES WITH MODERATE CLAY CONTENT. THESE SUB-ALKALINE SOILS ARE WELL-STRUCTURED, WITH IMPORTANT PRESENCE OF STONES AND A HIGH LEVEL OF CALCIUM, MAGNESIUM AND POTASSIUM.

**VINE TRAINING SYSTEM:**  
GUYOT.

**GRAPE YIELD PER HECTARE:**  
20000 -POUNDS

**COLOR:**  
BRIGHT, DEEP STRAW YELLOW.

**FRAGRANCE:**  
A NOSE OF MEDIUM CONCENTRATION, WITH EXOTIC FRUITS IN THE FOREGROUND AND HINTS OF MANGO AND WHITE PEACHES.

**FLAVOR:**  
IT IS BROAD BUT HARMONIOUS ON THE PALATE. THE ALCOHOL IS ALREADY WELL INTEGRATED WITH DELICATE ACID NOTES. TRACES OF ITS AROMAS RETURN IN THE AFTERTASTE.

**SERVING SUGGESTIONS:**  
FISH BAKED IN SALT, FISH AND SEAFOOD HORS D'OEUVRES, CREAMY CHEESES.

**SERVING TEMPERATURE:**  
50°F

**HARVEST:**  
MANUAL, BETWEEN LATE AUGUST AND EARLY SEPTEMBER.

**VINIFICATION:**  
DESTEMMED AND LIGHTLY CRUSHED GRAPES ARE GRAVITY-FED INTO THE FERMENTATION VATS, WHERE THE MUST MACERATES ON THE SKINS FOR 9-12 HOURS AT 79°F. THE WINE IS THEN DRAWN OFF AND LEFT TO MATURE IN STAINLESS STEEL FOR AT LEAST 6 MONTHS AND A MINIMUM OF 2 MONTHS IN BOTTLE.

**ALCOHOL LEVEL:**  
13 – 13.5% VOL





**PRIMO SCURO**  
ROSSO CANNONAU DI SARDEGNA D.O.C.

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**GRAPE VARIETY:**  
CANNONAU.

**HARVEST:**  
LATE SEPTEMBER – EARLY OCTOBER.

**VINIFICATION:**  
MACERATION FOR ABOUT 1 WEEK AT 77 °F. MATURATION IN STAINLESS STEEL FOR A FEW MONTHS. SPENDS AT LEAST 2 MONTHS IN BOTTLE BEFORE RELEASE.

**COLOR:**  
RUBY RED.

**FRAGRANCE:**  
A QUITE INTENSE NOSE, WITH HINTS OF RIPE RED FRUITS AND BERRIES, AS WELL AS VIOLET NOTES.

**FLAVOR:**  
THE ENTRY ON THE PALATE IS LONG AND REFINED. THE WINE HAS MORE BODY THAN THE COLOR WOULD INDICATE WITH ROUND ACIDITY, SUPPLE TANNIS AND A WARM FINISH.

**ALCOHOL LEVEL:**  
13-14% VOL

**SERVING SUGGESTIONS:**  
COLD CUTS, FATTY FISHES, GRILLED MEATS, SOFT CHEESES.

**SERVING TEMPERATURE:**  
61 °F







**BUIO**  
ROSSO CARIGNANO DEL SULCIS D.O.C.

**GRAPE VARIETY:**  
CARIGNANO.

**PRODUCTION ZONE:**  
THE SULCIS REGION, IN THE EXTREME SOUTH-WEST OF SARDINIA

**CLIMATE:**  
THE CLIMATE OF THE ZONE IS MEDITERRANEAN. LIMITED RAINFALL DISTRIBUTED IRREGULARLY DURING THE COURSE OF THE YEAR AND CONCENTRATED ALMOST ENTIRELY IN AUTUMN AND WINTER. THERE ARE FREQUENT WINDS FROM THE NORTH-WEST, AND TEMPERATURES THAT ARE HIGH IN SPRING AND SUMMER AND VARY BETWEEN DRY COLD AND MILD IN AUTUMN AND WINTER.

**TYPE OF SOIL:**  
THE SOILS ARE COMPOSED OF TYPICAL LIMESTONE DEBRIS AND RED CLAYS MIXED WITH SLIGHTLY HARDENED EOLIAN SANDSTONES. SANDY LOAM SOILS THAT ARE WELL STRUCTURED AND FERTILE, RICH IN CALCIUM AND MICROELEMENTS. THE SOIL'S SILICEOUS SANDSTONES ARE EXCELLENT FOR VINE-GROWING.

**VINE TRAINING SYSTEM:**  
CORDON SPUR.

**GRAPE YIELD PER HECTARE:**  
18000 – POUNDS.

**COLOR:**  
A SPLENDID DARK RUBY RED.

**FRAGRANCE:**  
A BROAD, ELEGANT NOSE WITH FRESH HINTS OF RIPE RED FRUITS, GERANIUMS AND BLACK PEPPER.

**FLAVOR:**  
ELEGANT AROMAS OF RIPE PLUM AND RED FRUITS FRAMED BY BLACK PEPPER SPICE NOTES. UNOAKED TO SHOWCASE THE CHARACTERFUL FRUIT, THE FULL-BODIED PALATE IS BALANCED BETWEEN FIRM TANNINS AND VIBRANT ACIDITY LEADING TO A LONG AND INTENSE FINISH.

**SERVING SUGGESTIONS:**  
GRILLED RED MEATS OR TUNA, PASTA AND RICE DISHES WITH DUCK OR PHEASANT SAUCES, SARDINIAN PECORINO CHEESE.

**SERVING TEMPERATURE:**  
61 °F

**HARVEST:**  
LATE SEPTEMBER - EARLY OCTOBER.

**VINIFICATION:**  
DESTEMMED AND LIGHTLY CRUSHED GRAPES ARE GRAVITY-FED INTO THE VATS WHERE FERMENTATION TAKES PLACE. THE SKINS ARE LEFT TO MACERATE WITH THE MUST FOR 9-12 DAYS AT 79 °F. THE WINE REMAINS IN STAINLESS STEEL TANKS TO MATURE FOR AT LEAST 6 MONTHS, AND THEN FOR A MINIMUM OF 2 MONTHS IN BOTTLE.

**ALCOHOL LEVEL:**  
13.5 - 14% VOL





## **BUIO BUIO**

### CARIGNANO DEL SULCIS D.O.C. RISERVA

**GRAPE VARIETY:**  
CARIGNANO.

**PRODUCTION ZONE:**  
THE SULCIS REGION, IN THE EXTREME SOUTH-WEST OF SARDINIA

**CLIMATE:**  
THE CLIMATE OF THE ZONE IS MEDITERRANEAN. LIMITED RAINFALL DISTRIBUTED IRREGULARLY DURING THE COURSE OF THE YEAR AND CONCENTRATED ALMOST ENTIRELY IN AUTUMN AND WINTER. THERE ARE FREQUENT WINDS FROM THE NORTH-WEST, AND TEMPERATURES THAT ARE HIGH IN SPRING AND SUMMER AND VARY BETWEEN DRY COLD AND MILD IN AUTUMN AND WINTER.

**TYPE OF SOIL:**  
THE SOILS SITUATED BELOW THE WINERY ARE COMPOSED OF TYPICAL LIMESTONE DEBRIS AND RED CLAYS MIXED WITH SLIGHTLY HARDENED EOLIAN SANDSTONES. SANDY LOAM SOILS THAT ARE WELL STRUCTURED AND FERTILE, RICH IN CALCIUM AND MICROELEMENTS. THE SOIL'S SILICEOUS SANDSTONES ARE EXCELLENT FOR VINE-GROWING.

**VINE TRAINING SYSTEM:**  
UNGRAFTED BUSH-TRAINED VINES.

**GRAPE YIELD PER HECTARE:**  
13500 POUNDS

**COLOR:**  
PALE RUBY WITH CHERRY-RED BRIGHT HIGHLIGHTS.

**FRAGRANCE:**  
COMPLEX NOSE OF BOTH RIPE RED BERRY FRUITS AND BALSAMIC/SAVORY NOTES FRAMED BY WARM SPICES.

**FLAVOR:**  
RICH, FULL-BODIED AND SATISFYING. ITS BALANCE IS EVIDENT FROM THE FIRST SIP, WITH SILKY FRUIT SUSTAINED BY VERY SLIGHT ACIDITY AND TANNINS OF RARE GRACEFULNESS. THE FINISH IS LONG AND FULL OF INTERESTING NEW NUANCES.

**SERVING SUGGESTIONS:**  
ROAST GAME BIRDS, SWEET AND SOUR WILD BOAR, STRONGLY-FLAVORED MATURE CHEESES.

**SERVING TEMPERATURE:**  
61 °F

**HARVEST:**  
BETWEEN LATE SEPTEMBER AND EARLY OCTOBER.

**VINIFICATION:**  
DESTEMMED AND LIGHTLY CRUSHED, THE CARIGNANO GRAPES ARE GRAVITY-FED INTO THE FERMENTATION VESSELS WHERE A SLOW FERMENTATION TAKES PLACE (UP TO 20 DAYS) WHICH IDEALLY EXTRACTS THE FIRM AND FLAVORFUL PROFILE OF THE CARIGNANO GRAPES. AFTER FERMENTATION, THE WINE EVOLVES IN A MIX OF USED TONNEAUX, BARRIQUES AND STAINLESS-STEEL TANKS FOR 12 MONTHS. THE PARCELS ARE THEN BLENDED IN CONCRETE TANKS (RESTING THERE FOR 6 MONTHS) AND AT LEAST 6 MONTHS IN BOTTLE BEFORE IT IS READY FOR RELEASE.

**ALCOHOL LEVEL:**  
14 – 14.5% VOL



# VERMENTINO

Vermentino makes among the most distinctive and delicious white wines out of Italy today. The grapes grow best in a sunny, dry and warm climate. The vines seem to especially benefit with proximity to the sea so it is no surprise that areas like the Tuscan Maremma and the island of Sardinia are making world-class and distinctive wines from Vermentino.

## SASSOREGALE



Sassoregale lies in the heart of the **Tuscan Maremma**. Handcrafted with centuries-old methods, our wines are **civilized and sophisticated without ever losing that wild essence**. This unmistakably **bold soul** comes through in the style, flavor, and spirit of those who know and savor Sassoregale.

**Untamed Tuscany:** This 100% Vermentino is rooted in the Tuscan countryside not far from the sea. Our untamed soul is represented by the boar that roams the area around our organically-farmed vineyards.

**Bold without being heavy:** Our intense flavors created by the sun, wind and sea captured in the bottle do not overstate our easygoing drinkability and well-balanced character.

**Tasting note:** Sassoregale's Tuscan Vermentino is dry with robust citrus and stone fruit flavors framed by herbal notes and a crisp finish. It tastes rich but is utterly fresh.



REGION  
OF TUSCANY

## CANTINA MESA

The name **Mesa**, which in both Sardinian and in Spanish means table, **sums up in just four letters the very soul of the winery**. Nourishment, a meal among friends, simplicity, and fragrant odors of the Sardinian earth. **Mesa was born as a declaration of love for Sardinia, expressed through its most noble treasure: wine.**

**Distinctive wines:** A growing number of people are interested in exploring less well-known wine regions and undiscovered varietals, including Vermentino (and Cannonau and Carignano, other varieties that Cantina Mesa grows).

**Deep respect for the grapes and wine:** Founded in 2004 in a wine region dominated by large cooperatives, **Cantina Mesa has been committed to quality from day one**, including sustainable agriculture and building a modern cellar to make wines as transparent to terroir as possible.

**Primo Bianco tasting note:** This wine is fresh and bright, with attractive perfumes of apples, honeydew melon and lime, zesty acidity medium body and a crisp finish.

**Giunco tasting note:** Giunco shows bold aromas of apricots and tropical fruits framed by wild dried herbs and solid minerality. Richly fruited yet savory on the palate with vibrant acidity and a long saline finish.



REGION OF SARDINIA





**Cantina Mesa 'Primo Bianco'**  
**Vermentino di Sardegna D.O.C.**

*Vermentino is a high-quality grape of Italy grown mainly in Sardinia and the Tuscan coast.*

**Fast facts:**

- **Region:** Southwest Sardinia
- **Grapes:** 100% Vermentino
- **Style:** Fresh, unoaked, apricot & apple, medium bodied with a crisp finish.
- **Production:** Cool (12-14C) fermentation in tanks and 4 months matured in tank.
- **Pairing:** Fresh and herbaceous, this wine is best with salads and grilled seafood and has the complexity and acidity to foil creamy dishes.

BTG: \$\_\_\_\_\_ Bottle: \$\_\_\_\_\_



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**Cantina Mesa 'Primo Bianco'**  
**Vermentino di Sardegna D.O.C.**

**Describing the wine:**

- Dry, medium body, attractive perfume of green apples and lime framed by wild herb notes. Rich with fruit on the palate with a mineral-driven finish.
- With moderate weight, complex aromas and flavors with zippy acidity, Primo Bianco is the perfect wine when multiple dishes are ordered for the same table.
- Our 'cork' closure is made from non-GMO sugarcane, which has zero carbon footprint, produced with 100% renewable energy and completely recyclable.

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**Cantina Mesa 'Guinco'**  
**Vermentino di Sardegna D.O.C.**

*The Guinco 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 (12-14C) 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: \$\_\_\_\_\_



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**Cantina Mesa 'Guinco'**  
**Vermentino di Sardegna D.O.C.**

**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.
  - Our 'cork' closure is made from non-GMO sugarcane, which has zero carbon footprint, produced with 100% renewable energy and completely recyclable.
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## 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 Scurò' 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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**Cantina Mesa 'Buio'**  
**Carignano del Sulcis D.O.C.**

*'Mesa' mean table in both Italian and Spanish, which combines nourishment and conviviality, and neatly sums of the soul of the winery.*

**Fast facts:**

- **Region:** Southwest Sardinia
- **Grapes:** 100% Carignano
- **Style:** Intense aromas of raspberry jam, dry earth and spice. Full of flavor with fresh acidity and dense tannins carrying a long, flavorful finish.
- **Production:** Fermented and aged in stainless steel and lined concrete tanks.
- **Pairing:** The full body will stand up to grilled meat, especially lamb (which Sardinia is famous for), and hearty vegetables like eggplant, leeks and peppers.



BTG: \$\_\_\_\_\_ Bottle: \$\_\_\_\_\_



**Cantina Mesa 'Buio'**  
**Carignano del Sulcis D.O.C.**

*'Mesa' mean table in both Italian and Spanish, which combines nourishment and conviviality, and neatly sums of the soul of the winery.*

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## **Cantina Mesa 'Buio'** ***Carignano del Sulcis D.O.C.***

### **Describing the wine:**

- Smoky notes frame aromas of ripe plum and red fruits. Unoaked to showcase the characterful fruit, the palate is balanced between tannins and vibrant acidity.
  - Carignano is also grown elsewhere, like Spain and France, and elsewhere and is usually part of a blend. The warm and very dry conditions in Sulcis, plus our old vines, allows Carignano to shine on its own.
  - *Buio* (boo-yo) is not only fun to say but translates to 'darkness', reflecting Buio's deep inky color.
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**Cantina Mesa 'Buio Buio'**  
**Carignano del Sulcis Riserva D.O.C.**

*From low-yielding ungrafted old vines on sandy soils in southwest Sardinia.*

**Fast facts:**

- **Region:** Southwest Sardinia
- **Grapes:** 100% Carignano
- **Style:** Intense aromas of wild red berry jam and plums. Vibrant acidity and robust tannins lead to a multi-layered finish.
- **Production:** Aged 12 months in mixed used oak (various sizes) and stainless steel followed by 6 months in concrete and 6 months in bottle
- **Pairing:** Bold fruits and meaty notes perfectly echoes roasted meats and the full body can stand up to any braised dish.

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**Cantina Mesa 'Buio Buio'**  
***Carignano del Sulcis Riserva D.O.C.***

**Describing the wine:**

- Ripe red berry and balsamic/savory notes with hints of spices. A very rich and full palate with a long, multi-layered finish.
  - Carignano is also grown elsewhere, like Spain and France, and elsewhere and is usually part of a blend. The warm and very dry conditions in Sulcis, plus our old vines, allows Carignano to shine on its own.
  - *Buio* (boo-yo) is not only fun to say but translates to 'darkness'. Our Buio Buio is an inky dark wine that has been aged in a dark cellar.
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