



CANTINA VITIVINICOLA THE STORY OF A WINEMAKING AREA

We want to tell you the story of a fabulous winemaking area. A terroir with a mother's generosity, a land that holds nothing back; its riches and subtleties, its aromas and fragrances, its soul and knowledge. A place where sea and sky form a single source of light, where vines grow on hillsides pampered by caring nature, lulled by the sun and caressed by a wind permeated, with the scents of the sea and the Mediterranean. The story of a land with a culture of hard labor, but also love and dedication, a strong sentiment that harks back to an ancient art and tradition.



THE PHILOSOPHY

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 thus born as a declaration of love for Sardinia, as a marriage of beauty and goodness, as a celebration of the island's generosity and of its culture, expressed through one of its most noble cultural treasures, wine. It represents the fulfilment of a dream of founder Gavino Sanna, who dreamed of creating something extraordinary, as unique and simple as his own land, and for his own land.

THE BOTTLES

The soft-shouldered bottles and minimalist design are inspired by the graceful and austere women belonging to ancient Sardinia, traditionally dressed in all black. Celebrating these strong women and their island, Cantina Mesa's labels incorporate motifs of traditional Sardinian tapestries in black, an inaccessible color.

THE VINEYARD

The estate comprises 70 hectares in the heart of Sulcis Iglesiente. The largest part of the vineyards is located in the Sant'Anna Arresi area, in 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.

Vineyards are located in:

Su Baroni
Cannigonis
Bentu Estu

Sant'Anna Arresi
Region of Sardinia



THE WINE CELLAR

A striking, white structure, of minimalist line, all but unprecedented, stands in Sulcis Iglesiente, enfolded tenderly by the hillslopes that overlook Porto Pino. It rises up from amidst the dark green of the Mediterranean scrub and the vineyards, gazing contentedly over the land that spreads out from it in every direction and over the fruits of its own labor, noted with amazement and wonder by a multitude of eyes that can glimpse it even from afar. Its main entrance and massive exterior wall summon up impressions of Mesa's wine labels. Its interior comprises 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 will be treated with the deepest respect, with immense windows allowing one to follow visually every step of production. No pumps work here, since everything follows the principle of natural gravity-flow. The grapes are destemmed and lightly crushed on the uppermost level, then the must flows down to the fermenters on the ground level where it goes through the various steps of vinification. For the last step, that of maturation in French barriques, in lined cement vats, or in stainless steel tanks, the wine travels down to the lowermost, hidden reaches of the cellar, a good number of meters below ground.

PRIMO BIANCO

BIANCO VERMENTINO DI SARDEGNA D.O.C.

Grape Variety: Vermentino

Vinification: Harvest takes place in late August/early September. A cool temperature (53-57 °F) fermentation is used to preserve freshness and the wine is then briefly rested in stainless steel tanks. The wine spends at least two months in bottle before release.

Tasting Profile: Pale straw color with aromas of fresh citrus fruits and apricots. On the palate, the wine is zesty and fresh with a crisp, clean finish.

Pairing Suggestions: Fish soups, grilled sea bass and creamy cheese.

Alcohol Level: 13 – 13.5% Vol.



GIUNCO

BIANCO VERMENTINO DI SARDEGNA D.O.C.

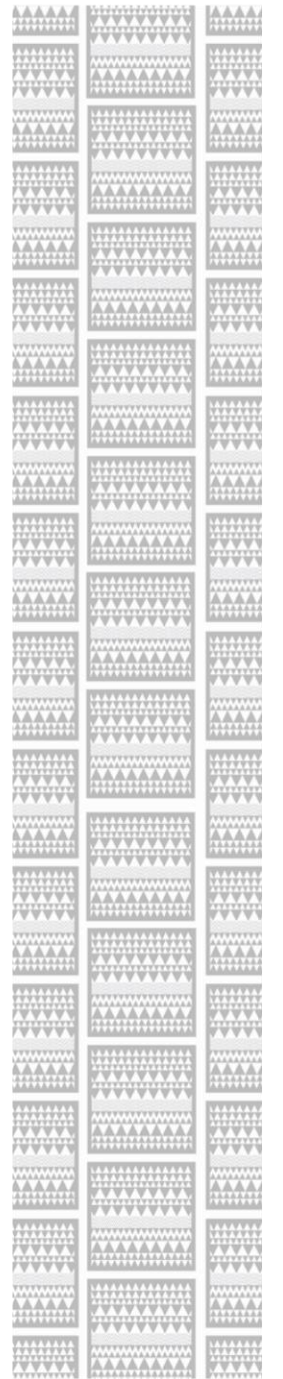
Grape Variety: Vermentino

Vinification: After manual harvest, the Vermentino grapes are chilled to 50 °F. The grapes are then destemmed, lightly crushed and carefully gravity-fed into the fermentation vats. The initial must, containing the finest quality juice, is cold-settled for 48 hours. Fermentation takes place and the wine is kept at 59-64 °F. The wine rests on the fine lees a minimum of 4 months, is filtered, and then ages a minimum of 1 month in the bottle before release.

Tasting Profile: Brilliant straw in color, the expressive nose shows white peaches, fresh citrus and tropical fruits. The palate is broad with bright acidity and layers of stone and tropical fruits leads to a long finish.

Pairing Suggestions: Fish baked in salt, seafood hors d'oeuvres and creamy cheeses.

Alcohol Level: 12.5 – 13% Vol.



PRIMO SCURO

ROSSO CANNONAU DI SARDEGNA D.O.C.

Grape Variety: Cannonau

Vinification: As a late-ripening grape, Cannonau is harvested later in the season (late September/early October) and undergoes fermentation at 77 °F to extract a flavorful, rich profile. The wine is matured in stainless steel tanks to preserve its ripe red fruit profile and spends at least two months in bottle before release.

Tasting Profile: Moderate ruby in color, with generous aromas of wild ripe red fruits and spice. On the palate, the wine has more body than the color would indicate with round acidity, supple tannins and warm finish.

Pairing Suggestions: Cold cuts, fatty fishes, grilled meats and soft cheeses.

Alcohol Level: 13 -14% Vol.



BUIO

ROSSO CARIGNANO DEL SULCIS D.O.C.

Grape Variety: Carignano

Vinification: Destemmed and lightly crushed, the Carignano grapes are gravity-fed into the vessels where fermentation takes place for the next 9-12 days at 79 °F. The wine is then drawn off and rested in stainless steel for at least six months (to preserve freshness of dark berry fruit) and at least two months in bottle before release.

Tasting Profile: Dark ruby in color, this wine has 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 vibrant finish.

Pairing Suggestions: Grilled red meats or tuna, pasta and rice dishes with duck or pheasant sauces, Sardinian pecorino cheese.

Alcohol Level: 13.5 – 14% Vol.



BUIO BUIO

ROSSO CARIGNANO DEL SULCIS D.O.C. RISERVA

Grape Variety: Carignano

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 8-10 months. The parcels are then blended in concrete tanks (resting there for three months) and at least four months in bottle before it is ready for release.

Tasting Profile: Deep ruby color, Buiio-Buiio has a complex nose of both ripe red berry fruits and balsamic/savory notes framed by warm spices. The palate is rich with fine tannins and fresh acidity carrying a long, multi-layered finish.

Pairing Suggestions: Roast game birds, wild boar and matured cheeses.

Alcohol Level: 14 – 14.5% Vol.

