



Cantina Mesa 'Primo Bianco' Vermentino di Sardegna DOC

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 DOC

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 zippy acidity, this is the perfect wine when multiple dishes are ordered for the same table.
 - 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.
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