



Cantina Mesa was born as a declaration of love for Sardinia. A marriage of beauty and goodness. Mesa represents Gavino Sanna's inspiration, Italy's most celebrated and awarded advertising professional, who dreamed of creating something extraordinary, as unique, and simple as his land, for his land. The name Mesa, which in both Sardinian and Spanish means table and sums up in just four letters the very soul of our winery. We honor the traditional gathering to celebrate nourishment, our family, our friends and our noble cultural treasure, and Sardinia's wines. The area creates wines best expressed in their simplicity and the fragrant aromas of the earth.



TERROIR

The terroir is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is loamy sand that is well-structured and fertile, rich in calcium and micro-nutrients, perfectly suited to viticulture.



THE WINERY

The building is a white structure, with minimalist lines, naturally surrounded by the hillsides that overlook Porto Pino in the renowned region of the Sulcis Iglesiente. This is a historical region of southwestern Sardinia and comprises the territories of Sulcis and Iglesiente. The winery rises from amidst the dark green of the Mediterranean scrub and the vineyards. It stands over the fruits of its labor, observed with amazement and wonder by those that can glimpse it even from afar. Its main entrance and massive exterior wall evoke impressions of Mesa's wine labels. The interior covers five thousand square meters on three levels, every inch as modern as possible and designed around a process that ensures that both grapes and wine are treated with the most profound respect. Huge windows enclose the operations area, allowing our team to follow every step of the production meticulously.

THE LABELS

Gavino Sanna's vision for all the wines of Mesa was to celebrate the rich and storied history of Southern Sardinia. The labels are no exception. Meticulously and minimalistic designed as an homage to the historical tapestries of the area and the artisans who created them.

THE VINEYARDS

The estate comprises 193 acres (of which 163 are company-owned) in the heart of Sulcis Iglesiente. The largest part of the vineyards is in the Sant'Anna Arresi area, a valley sheltered from the mistral winds and surrounded by the sea. The vines are vertically trained, primarily to the spurred cordon, some to the alberello or bush style, depending on local conditions and exposure.

The vineyards are located in:

- Su Baroni
- Cannigonis
- Bentu Estu



193 ACRES



243 FEET A.S.L.



VERMENTINO, SARDINIA'S GOLDEN TREASURE

The grape's tasting profile is crisp with balanced sugars and herbal hints distinctive of the Mediterranean scrub. Vermentino is among the most appreciated Italian native grapes because of its robustness and resistance to heat and drought.

Vermentino wines are pale straw in color, relatively low in alcohol, with crisp acidity, citrus-leaf aromatics, and pronounced minerality.



CARIGNANO, A SPECIAL GRAPE IN A UNIQUE TERROIR

Carignano excels in producing structured wines with savory character and mineral flavors that truly mirror its terroir. This grape reaches its best in the Sulcis arid terroir, characterized by very high temperatures, loose soil, and sands.

The proximity to the sea and the breeze are essential to cool the vineyards and give the wine a good flavor with a gentle and slightly salty taste.



BUIO BUIO CARIGNANO DEL SULCIS DOC RISERVA

GRAPES VARIETY:
Carignano.

TRAINING SYSTEM:
Spur-pruned cordon, bush vines.

SERVING TEMPERATURE:
61 °F

ALCOHOL CONTENT:
14,5%



BUIO CARIGNANO DEL SULCIS DOC

GRAPES VARIETY:
Carignano.

TRAINING SYSTEM:
Spur-pruned cordon, bush vines.

SERVING TEMPERATURE:
61 °F

ALCOHOL CONTENT:
13%



PRIMO SCURO CANNONAU DI SARDEGNA DOC

GRAPES VARIETY:
Cannonau.

TRAINING SYSTEM:
Spur-pruned cordon, bush vines.

SERVING TEMPERATURE:
61 °F

ALCOHOL CONTENT:
14,5% VOL



GIUNCO VERMENTINO DI SARDEGNA DOC

GRAPES VARIETY:
Vermentino.

TRAINING SYSTEM:
Guyot.

SERVING TEMPERATURE:
50 °F

ALCOHOL CONTENT:
13,5%



PRIMO BIANCO VERMENTINO DI SARDEGNA DOC

GRAPES VARIETY:
Vermentino.

TRAINING SYSTEM:
Guyot.

SERVING TEMPERATURE:
50 °F

ALCOHOL CONTENT:
13% VOL

NOTES

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POS MATERIAL



Case Sleeve



Corkscrew

Ice bucket



Brochure

For commercial purpose only, 2021 update.

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