

THE PRIDE OF A SARDINIAN WINE

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, soul and know-ledge. 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 labour, but also love and dedication, a strong sentiment that harks back to an ancient art and tradition.

Gavino Sanna





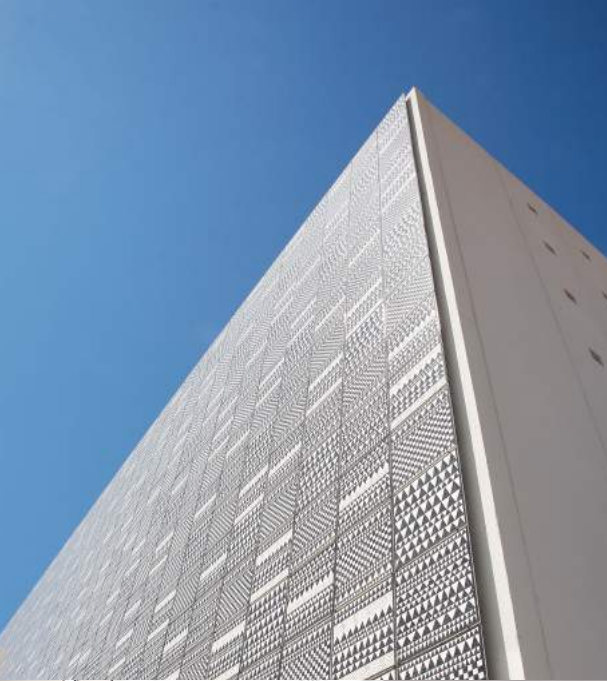
THE PHILOSOPHY

The name Mesa, which in both Sardinian and in Spanish means table or dinner table, sums up in just four letters the very soul of the winery. Nourishment, a meal among friends, maternal

love, simplicity, and fragrant odours. 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 Gavino Sanna, Italy's most

celebrated and awarded advertising professional, who dreamed of creating something extraordinary, as unique and simple as his own land, and for his own land.



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 labour, 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 metres 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 in 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 metres below ground.



VINEYARDS

Mesa’s vineyards extend for more than 78 hectares (192 acres), of which 66 (163 acres) are owned by the estate. The vines are trained vertically, mostly using Cordon Spur and to some extent also alberello (bush training), depending on the local conditions and the exposure.

Vineyards are located in:
Su Baroni
Cannigoni
Bentu Estu



- Vermentino di Sardegna DOC / Cannonau di Sardegna DOC / Isola dei Nuraghi IGT
- Carignano del Sulcis DOC



THE BOTTLES

Once again, here is a modern design, one of immediate appeal and conviction, a style consonant with the overall image of the winery, as well as with the desire of expressing Sardinia using a new and unusual language, but one perfectly in harmony with the island's roots. Gavino Sanna

notes that these rounded bottles, self-confident and severe at the same time, are inspired by "the women going to Mass in the morning or reciting the Rosary in the evening, as they walk along in single file. Graceful women belonging to an ancient Sardinia, all dressed in black.

Extraordinary. This is the initial impact, then: Sardinian women, and their island interpreted through this black, inaccessible colour. "Right from its debut, even Mesa's "small" bottle has attracted attention and captivated the public because of its stylishness and its unusual

size: the half-litre 500ml format instead of the traditional 350ml. This format offers a number of advantages to those who use it. It is perfect for the wine lover enjoying wine alone but not wanting have some wine left over in the 750ml size, or who finds the 375ml too small, or for

the couple who will find that it offers the perfect 2 glasses each. It also represents the optimal size for those dining together who want to enjoy various wines, starting, say, with an aperitif, then passing on to a red, or if they want to pair various wines with different dishes.



MESA RANGE



SELECTION
LINE



CLASSIC
LINE



PRIMO
LINE

PRIMO LINE



PRIMO BIANCO

VERMENTINO DI SARDEGNA DOC

GRAPES: Vermentino.

PRODUCTION ZONE: the sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild to cool and dry winters.

SOIL: the vermentino grows on alluvial deposits and cemented aeolian sandstone with clay loam texture, formed during the pleistocene. the soil ph is slightly alkaline, well-structured, with a good level of stony particles, rich in calcium, magnesium and potassium.

TRAINING SYSTEM: guyot.

HARVEST: between end of august and beginning of september.

VINIFICATION: fermentation is performed between 12° and 14°c. followed by a short period of steel-aging and at least 2 months maturing in bottles.

COLOUR: bright straw yellow with subtle green reflections.

AROMA: relatively intense with clear notes of white-fleshed fruit and floral hints

TASTE: balanced and bright, with enough freshness and richness to allow each tasting phase to flow and give substance to the citrusy, herbal finish.

PAIRINGS: salted fish, seafood starters, creamy cheeses.

ALCOHOL CONTENT: 13% vol

SERVING TEMPERATURE: summer: 8 - 10°c, winter: 12°c.



PRIMO SCURO

CANNONAU DI SARDEGNA DOC

GRAPES: Cannonau.

PRODUCTION ZONE: central Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the cannonau grows on slope and alluvial deposits of volcanic basalt rock originating from the pleistocene and late pleistocene. soil is clay loam, with an alkaline ph, stony close to surface and at moderate depth, has excellent structure and is very rich in micronutrients.

TRAINING SYSTEM: bush vines, spur-pruned.

HARVEST: end of september- beginning of october.

VINIFICATION: maceration approx. 1 week at 24 - 26°c. steel-aged for a number of months and finally 2 months in bottle.

COLOUR: ruby.

AROMA: good intensity of aroma with hints of ripe red fruits, berries and violets.

TASTE: balanced and bodiful with a warm lingering finish. excellent structure with soft tannins, fruity flavou.

PAIRINGS: cold cuts, oily fish, grilled meats, semi-soft and medium-hard cheeses.

ALCOHOL CONTENT: 14.5% vol

SERVING TEMPERATURE: 16°c



PRIMO ROSSO

ISOLA DEI NURAGHI IGT

GRAPES: indigenous red grapes.

PRODUCTION ZONE: the sulcis area, in the far south west of sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild to cool and dry winters.

SOIL: the terrain is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. The soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.

TRAINING SYSTEM: spur-pruned cordon

HARVEST: mid-september.

VINIFICATION: maceration with skins for 4-6 days, steel-aged for 3 months and at least 2 months in the bottle.

COLOUR: deep ruby.

AROMA: distinct aroma with notes of ripe red fruits.

TASTE: flavor reminiscent of red fruit, balanced and solid structure, lingering finish.

PAIRINGS: cold cuts, stewed eel, oily fish, pasta dishes with meat.

ALCOHOL CONTENT: 14% vol

SERVING TEMPERATURE: 16 - 17°c

CLASSIC LINE



GIUNCO

VERMENTINO DI SARDEGNA DOC

GRAPES: Vermentino.

PRODUCTION ZONE: the Sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the vermentino grows on alluvial deposits and cemented aeolian sandstone with clay loam texture, formed during the pleistocene. the soil ph is slightly alkaline, well-structured, with a good level of stony particles, rich in calcium, magnesium and potassium.

TRAINING SYSTEM: guyot.

HARVEST: manual in 20kg crates between the end of august and the beginning of september after thinning of the bunches -post veraison- followed by careful selection before final delive y to the winery.

VINIFICATION: grapes are chilled at 10°C before destemming and gentle pressing. the first fractions, the most prized, are cold-decanted for 48 hours before fermentation is begun and kept at 15°-18°C. the wine is left on the lees for at least 4 months. the wine is bottle aged for at least 1 month before sale.

COLOUR: bright straw yellow.

AROMA: intense with citrus zest, white-fleshed fruit and tropical fruits with balsamic notes from mediterranean shrubs and hints of iodine.

TASTE: tasting is energetic and quick-fire yet all-embracing, freshness and saltiness dictate the rhythm and underpin the aromatic fruity and balsamic hints.

PAIRINGS: fish soups, crustaceans, filled pastas, fish dishes, creamy cheeses.

ALCOHOL CONTENT: 13.5% vol

SERVING TEMPERATURE: 7 - 9° c



ROSA GRANDE

CARIGNANO DEL SULCIS DOC

GRAPES: Carignano.

PRODUCTION ZONE: the Sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the terrain is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. the soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.

TRAINING SYSTEM: spur-pruned cordon.

HARVEST: early september.

VINIFICATION: destemmed crushed grapes undergo pre-fermentation maceration for at least 12 hours. after pressing fermentation is induced using selected yeasts at 16°-18°C in steel vats. the wine is stabilized and aged in steel then finished in bottles for at least 2 months.

COLOUR: bright light cherry pink.

AROMA: delicate, elegant nose with floral notes of wild rose and fruity notes of raspberry and forest fruits.

TASTE: both harmonious and energetic, with savoury and fresh notes taming the initial hit of alcohol and strengthening the aromatic finish of berry fruits.

PAIRINGS: spicy starters, pasta dishes with fish or poultry, pink fish and seafood (salmon, prawns, lobster), strong medium-ripe cheeses.

ALCOHOL CONTENT: 14.5% vol

SERVING TEMPERATURE: 10 - 12° c



BUIO

CARIGNANO DEL SULCIS DOC

GRAPES: Carignano.

PRODUCTION ZONE: the sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the terrain is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. the soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.

TRAINING SYSTEM: spur-pruned cordon.

HARVEST: mid to late september.

VINIFICATION: grapes are destemmed and lightly crushed and then fall into the vats for fermentation, they macerate with the must for 9-12 days at 26°C. after racking the wine is left to age in steel for at least 6 months. maturation is completed in bottle for at least 2 months.

COLOUR: dense, bright ruby red.

AROMA: ample, sophisticated nose with hints of ripe red berries, mediterranean herbs and hot spices.

TASTE: exudes nobility and richness in spite of its energetic, eager youthfulness rich in iodine and flesh. biting but not aggressive tannins, coupe with underlying savouriness, give momentum to the fruity and balsamic notes.

PAIRINGS: intensely flavoured pasta and rice dishes, chargrilled tuna and red meats, game birds, pecorino sardo cheese.

ALCOHOL CONTENT: 14% vol

SERVING TEMPERATURE: 15 - 17° c

SELECTION LINE



OPALE

VERMENTINO DI SARDEGNA DOC

GRAPES: Vermentino.

PRODUCTION ZONE: the sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the vermentino grows on alluvial deposits and cemented aeolian sandstone with clay loam texture, formed during the pleistocene. The soil ph is slightly alkaline, well-structured, with a good level of stony particles, rich in calcium, magnesium and potassium.

TRAINING SYSTEM: guyot.

HARVEST: between mid and late september.

VINIFICATION: the crushed destemmed grapes are chilled to 4°C and macerated for around 12 hours, followed by soft pressing then natural cold decanting of the must. fermentation using selected yeasts at 18°-20°C. after fermentation, the wine is left on the lees for 6 months. maturation is completed in bottle for a minimum of 2 months.

COLOUR: intense straw yellow with golden hues.

AROMA: intensity, richness and complexity. mature yellowfleshed fruits, notes of mediterranean shrubs and iodine which create an intriguing mix with hints of sweet spices and patisserie.

TASTE: the opening is sumptuous and rhythmic. the glycerol content gives a silky texture which creates harmony and balance when it meets the wine's freshness and savoury notes. a finish with a below-the-surface energy that activates the aromatic return of fruit and herbs.

PAIRINGS: intensely flavoured pasta and rice dishes, grilled or well-seasoned fish, white meats, medium-ripe cheeses.

ALCOHOL CONTENT: 14% vol

SERVING TEMPERATURE: 8 - 10°C



BUIO BUIO

CARIGNANO DEL SULCIS DOC
RISERVA

GRAPES: Carignano.

PRODUCTION ZONE: the sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the terrain on which the vineyard sits is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. the soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.

TRAINING SYSTEM: spur-pruned cordon, bush vines.

HARVEST: between late september and early october.

VINIFICATION: grapes are only destemmed, maceration during fermentation is extended to 18-20 days maintaining a constant temperature between 24° and 28°C. the wine is partly wood-aged in 2nd or 3rd vintage tonneaux or barriques for 12 months and partly steel-aged. assemblage in concrete for a minimum of 6 months is followed by maturation in bottle for at least 6 months.

COLOUR: intense ruby red with bright, iridescent tones.

AROMA: on the nose the wine takes flight, its richness and aromatic complexity are gradually revealed first in flowery, red berry notes then in tones of mediterranean balsam and oriental spice.

TASTE: rich, full, satisfying. a silky, layered progression which is enlivened by many-hued freshness, an underlying savoury streak and punchy yet rounded tannins, all thrusting to a long, enchanting finish of wild berries and herbs.

PAIRINGS: game bird, roast lamb or goat, mature cheeses.

ALCOHOL CONTENT: 14.5% vol

SERVING TEMPERATURE: 16° - 18°C



MORO

CANNONAU DI SARDEGNA DOC

GRAPES: Cannonau.

PRODUCTION ZONE: central Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

CARATTERE DEL SOIL: the cannonau grows on slope and colluvial deposits of volcanic basalt rock originating from the pleistocene and late pleistocene. soil is clay loam, with an alkaline ph, stony close to surface and at moderate depth, has excellent structure and is very rich in micronutrients.

TRAINING SYSTEM: bush vines and spur-pruned cordon.

HARVEST: early october.

VINIFICATION: maceration and periodic rack-and-return during fermentation in steel for around 14 days at a constant temperature of between 24° and 28°C. after racking wine is steel-stabilized and aged for 9 months and a minimum of 2 months in the bottle.

COLOUR: bright, consistent ruby red with purplish tints.

AROMA: impact is dominated by rich bouquet of red and black berries, including raspberries, blackcurrant and blackberries., and floral notes of violets and herbal notes of mint.

TASTE: abundance of alcohol gives the wine fresh notes on one hand and savoury notes on the other. two extremes providing the structure for the well-balanced flavour with assertive sharp tannins keeping the progression dynamic and even more intriguing with its plunge into fruitiness.

PAIRINGS: traditional cured meats, grilled oily fish, pasta with meat sauces, medium-ripe cheeses.

ALCOHOL CONTENT: 14.5% vol

SERVING TEMPERATURE: 16° - 18°C

SELECTION LINE



BRACE

CAGNULARI ISOLA DEI NURAGHI IGT

GRAPES: Cagnulari.

PRODUCTION ZONE: the usini area, in north west Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: cagnulari grows on marly limestone marine deposits formed during the miocene which have produced moderately deep soil with clay loam texture, well structured and with good drainage, which ensure availability of water thanks to the presence of clays. alkaline ph, rich in base compounds, moderate cation-exchange capacity producing grapes which give above average colour and excellent aromatic precursors.

TRAINING SYSTEM: spur-pruned cordon.

HARVEST: between late september and early october.

VINIFICATION: grapes are soft crushed before fermentation and maceration with skins in steel for 14 days. wine is then aged partly in concrete tanks and partly in tonneaux for 9 months . maturation is completed in bottle for at least 2 months.

COLOUR: limpid, robust ruby red.

AROMA: bouquet opens with fresh, ripe red fruits, then reveals hints of balsamic before performing spicy arabesques, hot and sweet in an aroma landscape with intriguing oriental notes.

TASTE: lively and energetic yet also smooth and caressing thanks to the perfect balance of intense freshness, silky tannins, ripe fruitiness and rich spicing.

PAIRINGS: meat dishes seved with hot and spicy sauces, chargrilled game, mature cheeses.

ALCOHOL CONTENT: 13.5% vol

SERVING TEMPERATURE: 16° - 18°C



BRAMA

VALLI DI PORTO PINO IGT

GRAPES: Syrah.

PRODUCTION ZONE: the sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: syrah grows on quaternary sandy marine and fluvial sediments which alternate with lake and marsh deposits and carbonate crusts typical of backshore areas. soil is clay loam, ph alkaline, well structured and pebbly; the presence of active lime and high concentration of micro nutrients exalt the spicy component of the wines produced from grapes grown on this soil.

TRAINING SYSTEM: spur-pruned cordon.

HARVEST: between late september and early october.

VINIFICATION: grapes are only crushed, the must macerates with skins for 20 days with periodic pressing. fermentation in steel, followed by 6 months aging and maturing in large wood barrels. maturation is completed in bottle for at least 2 months.

COLOUR: deep, bright, robust ruby red.

AROMA: intense beginning with floral and fresh fruit notes, with hints of balsamic, mediteranean shrubs and hot spices.

TASTE: rich, full, satisfying. the taste flow plays on the balance between vibrant notes of freshness and savouriness with hints of spicy pepper woven into an enveloping mouth feel thanks to structure and ripeness of fruit and spirited nuances of tannins.

PAIRINGS: pasta and rice dishes with spiced sauces, roast or chargrilled meat dishes, hard cheeses.

ALCOHOL CONTENT: 15% vol

SERVING TEMPERATURE: 16° - 18°C



GAVINO

CARIGNANO DEL SULCIS DOC
RISERVA

GRAPES: Carignano.

PRODUCTION ZONE: the sulcis area, in the far south west of Sardinia.

CLIMATE: a mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.

SOIL: the terrain around the vineyard is composed of typical limestone detritus and red clay combined with relatively cemented aeolian sands. the soil is loamy sand, well-structured and fertile, rich in calcium and micronutrients so, in spite of the high silica sand content, very well-suited to viticulture.

TRAINING SYSTEM: bush vines mainly ungrafted.

HARVEST: between late september and early october.

VINIFICATION: destemmed grapes are left to macerate for around 25 days with daily pressing and delestage. after racking the wine is decanted into 500 litre tonneaux and left to age for 18 months. maturation is completed in bottle for a minimum of 9 months.

COLOUR: deep ruby red with light garnet tints.

AROMA: rich complex, many-textured nose. a winning combination of ripe red and black berries, mediterranean shrubland, and sweet spices with tertiary notes of tobacco and chocolate.

TASTE: generous and balanced with freshness which dictates its length and fleshiness its complexity. its depth is brought out by bold tannins and an underlying savouriness. a 3-d taste experience which launches into the aromatic pursuit of fruit, balsamic, spicy notes in a captivating and soft finish

PAIRINGS: game meat, braised venison, sweet and sour boar, mature cheeses.

ALCOHOL CONTENT: 15.5% vol

SERVING TEMPERATURE: 16° - 18°C

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