






Vergani

# CANNONAU MORO CANNONAU DI SARDEGNA DOC CANTINA MESA



Cannonau di Sardegna DOC, Mesa, Sardegnna, Italy

Taste	
	Dry <span style="float: right;">Sweet</span>
	
	Fruity / Soft <span style="float: right;">Spicy / Herb</span>
	
	Light <span style="float: right;">Heavy / Rich</span>
Vintage	2022
Notes	On the nose raspberries, blackcurrants and blackberries with floral notes of violets and herbs such as mint. It has a balanced structure with strong tannins. Fascinates with dynamism and a great fruit.
Accompanying	Traditional sausages, grilled fish, pasta with meat sauces and medium mature cheeses.
Vinification	Harvest at the beginning of October. After harvesting, the grapes are macerated before fermenting in steel tanks for about 14 days at a constant temperature between 24 and 28°C. After racking, part of the wine is aged for 8 months in tonneaux and the remaining part continues to age in steel tanks.
Grape varieties	100% Cannonau
Alcohol	14.5%
Format	75 cl

## MESA

The name Mesa, which means table or table in both Sardinian and Spanish, sums up in just four letters the soul of the winery. Food, a meal among friends, maternal love, simplicity and fragrant scents. From the Sardinian earth. Thus Mesa was born as a declaration of love for Sardinia, a union of beauty and goodness, a celebration of the generosity of the island and its culture, expressed through one of its noblest cultural treasures, wine.