



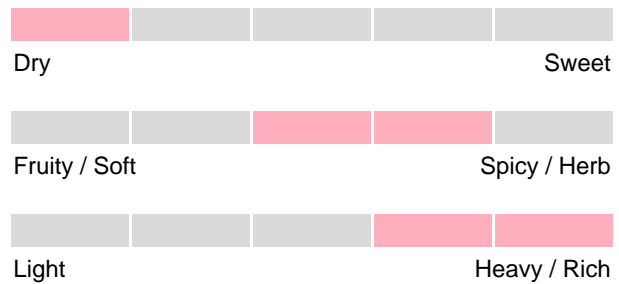
Vergani

GAVINO CARIGNANO DEL SULCIS DOC SUP. CANTINA MESA



Carignano del Sulcis superiore DOC, Mesa, Sardegna, Italy

Taste



Vintage

2020

Notes

Deep ruby red color. The nose is dominated by a rich, complex and layered bouquet. A successful combination of red and black berries and sweet spices with tertiary notes of tobacco and chocolate. Super balanced on the palate. The freshness gives the wine a great length, while its breadth comes from its powerful body and structure. The finish begins an interplay of flavors through fruit and balsamic notes, minerality and mature tannins.

Accompanying

Game meat, braised venison and mature cheeses

Vinification

The grape harvest takes place between the end of September and the beginning of October. The destemmed grapes are macerated and fermented for about 25 days with daily pressing and racking. After racking, the wine is transferred to 500-liter wooden barrels where it ages for 18 months. Post-aging takes place in the bottle for at least 9 months.

Grape varieties

100% Carignano del Sulcis

Alcohol

15.0%

Format

75 cl

Awards / Ratings

Gambero Rosso (2015)

2/3 Bicchieri

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.

