

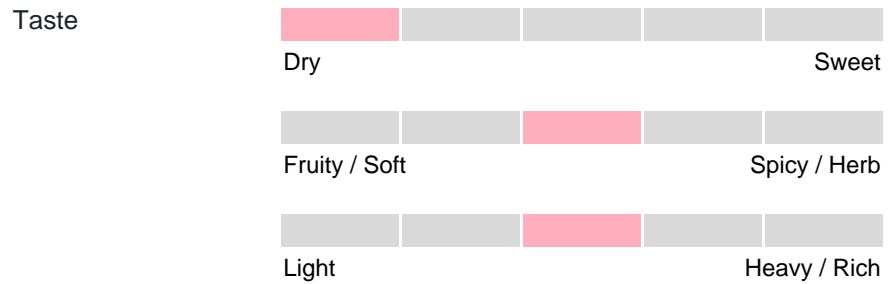


Vergani

VERMENTINO PRIMO BIANCO VERMENTINO DI SARDEGNA DOC CANTINA MESA



Vermentino di Sardegna DOC, Mesa, Sardegna, Italy



Vintage 2023

Notes Bright straw yellow with delicate green reflections. The nose is relatively intense and floral with clear notes of white fruit. The palate is balanced and bright with a wonderful freshness and richness. On the finish notes of citrus and herbs.

Accompanying Salted fish, seafood appetizers and creamy cheeses

Vinification The grapes are harvested between late August and early September. Fermentation takes place between 12 and 14 °C. Followed by a short aging in steel tanks and aging in bottle for at least 2 months.

Grape varieties 100% Vermentino

Alcohol 13.5%

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.