



AZIENDA AGRICOLA GIUSEPPE GABBAS

The Gabbas estate consists of 75 acres of grape and olive plantings--50 of which are planted strictly to vine in the heart of Sardegna's ruggedly hilly Nuoro region in the eastern part of the island. One of the more talented stars is Giuseppe Gabbas. His 50 acres of vineyard land are at a higher elevation--the vines also benefit from direct Mediterranean sunlight, as well as consistent cool sea breezes. Giuseppe focuses on low yields and strictly organic practices in the vineyards. He has recently built a completely new winemaking facility and has been recognized by the Gambero Rosso as an emerging top Sardinian producer. He works mostly with the local Cannonau variety, but also includes a few other indigenous varieties in minor amounts in a few of his wines.

Lillovè

REGION	Sardegna, Italy
APPELLATION	DOC Cannonau di Sardegna
VARIETALS	100% Cannonau di Sardegna
SOIL	Decomposed granite
VINEYARD ELEVATION	262 m
YIELD	2-2.5 tons/acre
VITICULTURE	Organic. Low yields from most prized vineyard land.
WINE MAKING	Traditional long maceration on skins for 20-25 days. Wine is then aged in stainless steel for 6-12 months prior to release.
TASTING NOTES	This wine is a fresh, juicy red showing notes of red berry fruit and soft earthy tones, showcasing what Cannonau can give when grown in small, concentrated yields. Suggested food pairings are rustic red meat dishes, roast pork, roast beef, and cured meats.

