



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.

Dule Riserva

REGION	Sardegna, Italy
APPELLATION	DOC Cannonau di Sardegna Riserva
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 for 6 months in French oak barrels (new and used). Riserva's must be aged least 2 years, of which at least 6 months must be in oak.
TASTING NOTES	The Dule shows notes of blackberry, with a whiff of the perfumed underbrush of the Barbagia hills.

