

# GABBAS GIUSEPPE

<b>Property Name:</b>	Az. Agr. Giuseppe Gabbas	<b>Region:</b>	Sardegna (Sardinia)	<b>Total size:</b>	35 hectares
<b>Established:</b>	1974 with 11 hectares of the family	<b>Province:</b>	Nuoro	<b>Total vineyards:</b>	18.5 + 5 hectares
<b>Township:</b>	Oliena	<b>Wine area:</b>	Sardegna & Barbagia	<b>Years planted:</b>	The oldest in 1984-86
<b>Owner's name:</b>	Giuseppe Gabbas	<b>Enologist:</b>	Lorenzo Landi	<b>Re-planting</b>	Plan of progressive uprooting and replanting
<b>Tot. Production:</b>	85,000-90,000 bottles	<b>Agronomist:</b>	Lorenzo Landi	<b>Soil:</b>	decomposed granite
<b>Territory:</b>	Barbagia	<b>Cellar Capacity</b>	2,050 hectoliters	<b>Yield:</b>	45-55 quintals/ha max.
<b>Elevation:</b>	860 ft. asl	<b>Stainless Steel</b>	1,600 hectoliter	<b>Density:</b>	5,600 vines per hectare
<b>First Traded:</b>	1995	<b>Wood:</b>	95 barriques (225-liter)	<b>Training:</b>	Spur cordon & Guyot
				<b>Harvesting:</b>	manual

**Notes:**

- 1) We use only organic fertilizers and the classic Bordeaux mixture of lime, copper sulfate and water. The dry and breezy climate makes spraying almost unnecessary. [Just to give a simple parameter: if in Sardinia the growers "treat" the vineyards 4-5 times a year, in the most rainy and humid wine zones, they need 20 treatments.]
- 2) The new winery is almost completed [it is missing the final external finishing with stones, "nuraghi" style. The "nuraghi" are ancient Sardinian constructions dating 3500 years back.] The new winery is a building of 1380 m<sup>2</sup> (14,900 sq.ft.).
- 3) Giuseppe Gabbas, law school graduate, son of a lawyer, got recognition from Gambero Rosso as an emerging top Sardinian producer.
- 4) Cannonau is a grape that has very "American" characteristics: thick, soft with lot of fruit. "Numerous experts argue that Cannonau corresponds from an ampelographical standpoint with the Canonazo of Seville and the Granaxa of Aragon. The Sardinian version of Spain's Granacha, of the Midi's Grenache. The world's most widely planted variety. It takes on styles of its own here in potent reds, both dry & sweet, under Cannonau di Sardegna DOC".

## WINES

## CLASSIF.-FERMENT.& AGING

## GRAPES

## Avg. Prod.

### **Lillové**

13.5 % alc/vol minimum

This wine, named after the vineyard, is of red ruby color with full, intense bouquet; it is fresh and vinous with raspberry aromas and floral notes of geranium and violet. A dry wine, it is soft and pleasantly tannic; the freshness and body render it particularly pleasant and balanced. It is well suited for roast meats and moderately aged cheeses.

### **Cannonau di Sardegna DOC**

(DOC by law since Sep.21, 1972)

The destemmed grapes undergo a 20-25 day maceration period on their skins at 86° F. The wine then matures in stainless steel vats. It is release in the spring following the harvest.

90% Cannonau  
10% Other local grapes

Grown in the hills of Oliena, along the road that crosses the Valle di Locoe, between Oliena and Orgosolo. The harvest takes place from about September 20 until about October 20.

Between 40 & 65,000 btls.

### **Dule**

[This wine is named after the vineyard.]

**Riserva= aged at least 2 years of which at least 6 months in wood**

13.5 % alc/vol minimum

This is an intense, opaque red ruby wine with garnet reflections. Dule has a bouquet of notable breadth, intensity and persistence, with nuances of ripe blackberries and tar. Dry, agreeably soft and round with pleasantly fresh tannins, it has great structure, concentration, warmth and a long finish.

### **Cannonau di Sardegna DOC - RISERVA -**

A so-called "traditional" long maceration on the skins is implemented for 30 days at 86°F. The wine ages for at least 6 months, in French oak "barriques" (225-liter, new and used).

By law, a Riserva is released not before December of the third year from the vintage year. [Example: 2006 vintage is released not before December 2008.]

100% Cannonau

This wine is the maximum expression of Gabbas winemaking with Cannonau grapes.

20-22,000 btls.

### **Arbeskia**

13.5 % alc/vol minimum

The Sardinian word Arbeskia means "dawn", the dawn of a new era at Gabbas.

### **Rosso di Barbagia IGT**

Separate vinification of the varieties and blending of the wines before the aging process. The aging lasts for about 18 months. Its aging is carried out in new and one year-old 225-liter "barriques. This wine is released after at least 6 months in bottle at the end of the second year after the vintage.

50% Cannonau  
40% Cabernet Sauvignon,  
10% other local grapes.

In 2004 were produced 10,000 btls. The standard production however is of about 6,000 btls.