

GABBAS

Cannonau & Vermentino

Sardinia

G A B B A S

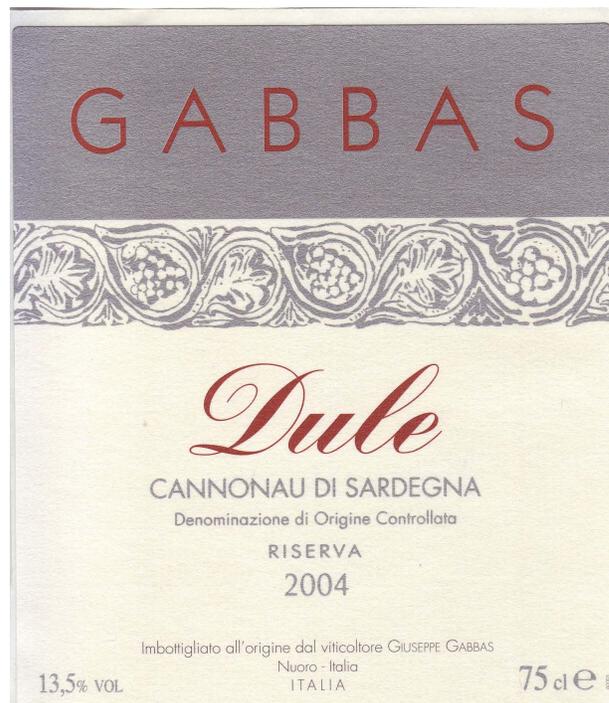
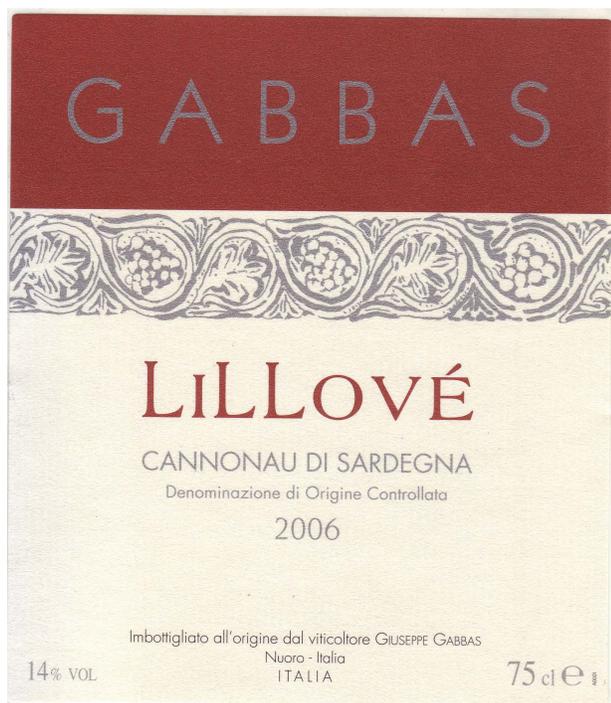
Gabbas Estate lies in "Barbagia," the heart of Sardinia, where the slopes of the Oliena hills descend northwest into a valley near the provincial capital of Nuoro. The vineyards are situated in the Locoe Valley, between Oliena and Orgosolo. Although this region has a rich agricultural history dating back to the Roman Empire, it is not until the second half of the 1800 that we hear of wines produced in the Oliena subzone. Our property, which has been in our family for generations, extends over 35 hectares (86 acres), 18.5 (46 acres) of which are vineyards. The estate is blessed by the Mediterranean sunlight, by fertile soil in a microclimate greatly favoring ripe grape growth. Of medium consistency, the decomposed granite soil has good water retention even during droughts and arid Sardinian summers. The climate of this zone is influenced by its proximity to the surrounding mountain hills, and by the breezy temperatures which come from the sea, just over 30 miles away. This means that the day and night temperatures in the vineyards differ considerably. Not only does this microclimate ensure ideal grape acidity, it supports an ecosystem that reduces the need for antiparasite treatments. Production never exceeds 2-2.5 tons per acre.

The Cannonau grape (thought to be a clone of Grenache) is the most noteworthy grape grown in eastern Sardinia. The grape most likely arrived here during the period of Spanish rule (from the 15th - 17th centuries) and since that time has been associated with big, powerful, deeply structured wines, the best from our subzone of Oliena.

At the Giuseppe Gabbas estate, we strive to craft fine wines with native grapes. Great attention is given to the vineyards. When I started to work actively in our property in 1974, I found old vineyards planted in 1945-1950 (head-trained = "alberello" training system=small tree) and others trellised in 1966-67. We still have few acres planted in 1984-1986, but soon they will be uprooted to make space to new vineyards part of a REPLANTING PROJECT started in 1992. One vineyard of 5 hectares (12.4 acres) was planted in 1992-1993 with a density of 5,600 vines per hectare (2,265 per acre) and trellised applying the spur cordon and Guyot training system. An additional vineyard of the same acreage was planted in 1999. The most recent works date back to 2004 & 2005. We have completed a total renovation of our property that I think can be compared to a well manicured garden.

Sardinia is an island with a "dramatic" sun, a unique luminescent sky, stunning colors and wines with great intensity; they are the mirror of our island.

Giuseppe Gabbas



GABBAS GIUSEPPE

Property Name: Az. Agr. Giuseppe Gabbas	Region: Sardegna (Sardinia)	Total size: 35 hectares
Established: 1974 with 11 hectares of the family	Province: Nuoro	Total vineyards: 15 hectares
Township: Oliena	Wine area: Sardegna & Barbagia	Years planted: The oldest in 1984-86
Owner's name: Giuseppe Gabbas	Enologist: Lorenzo Landi	Re-planting: Plan of progressive uprooting and replanting
Tot. Production: 85,000-90,000 bottles	Agronomist: Lorenzo Landi	Soil: decomposed granite
Territory: Barbagia	Cellar Capacity: 2,050 hectoliters	Yield: 45-55 quintals/ha max.
Elevation: 860 ft. asl	Stainless Steel: 1,600 hectoliter	Density: 5,600 vines per hectare
First Traded: 1995	Wood: 95 barriques (225-liter)	Training: Spur cordon & Guyot
		Harvesting: 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 m² (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 btl.

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 btl.

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 btl. The standard production however is of about 6,000 btl.

**SARDINIA
wine zone map**

**Cannonau wine
zone is # 5**

**We give credit for
this wine zone map
to Lavinium,
<http://lavinium.com>**



GIUSEPPE GABBAS

Dule: 100% Cannonau is the most representative wine of Gabbas



The Winery

The Gabbas winery is located at short distance from Nuoro, at the foot of Supramonte mountains.

In a magnificent valley, surrounded by the vineyards grown at an altitude of 250-300 meters asl (800-1000 ft) with soil mostly granitic. Over a total of 35 hectares (86.5 acres), 6 (14.5 acres) are grown with olive trees, 14 (35 acres) are grazing land and 15 (37 acres) are vineyards.





Gabbas has a deep viticultural knowledge which allowed him to develop a property among the most valued and highly rated wineries in Sardinia. In line with the the nature of the Barbagia people, he is a reserved man, of few words, who prefers to talk with the facts, with the work made in the vineyards from long time and for several hours during the day.



Giuseppe loves passionately what he does and the the results are there very visible, particularly how he takes care of the most important Sardinian variety: Cannonau. He follows also with attention a small portion of Vermentino and some other traditional native varieties as Muristellu.

The philosophy is that one of a production of wines representing their original territory and transmitting the soul and the identity of this magnificent island that is Sardinia with strong contrasting features: from the clarity of its sea waters to its rugged mountains. So you get fine & elegant Cannonau wines, which can be also complex and gentle and, most importantly of great drinkability.



Giuseppe Gabbas started to produce in the last few years Vermentino Manzanile. The only white of the winery with god freshness and complexity. And also this wine, even if recent, is already considered one of the best of its typology in Sardinia. And this is confirming the fact that we are talking of a great vinegrower at national level. -

Dule

CANNONAU DI SARDEGNA
Denominazione di Origine Controllata
RISERVA

It is produced through an accurate selection of Cannonau grapes from 40 years old vines grown in the “DULE” vineyard. A low number of buds per vine and specific “green harvest” interventions in the month of August facilitate a very good concentration of aromatic and poliphenolic substances stressing its quality.

After the fermentation on the skins for 20-25 days, it ages in French oak barriques for 12 months. It follows a period of 10-12 months of refinement in bottle necessary in order to express the “bouquet” of the territory at its best.

Full of body wine with rich fruit. It accompanies dishes of red sauced meat. Serve at 16°-17° C.





LILLOVÉ

CANNONAU DI SARDEGNA
Denominazione di Origine Controllata

Lillové gets born in Barbagia, the heart of Sardinia an area of great solaricity with favors the optimum maturation of the grapes.

The soil of mixed structure of granitic origin remains quite fresh also in the most hot summers.

The dry and windy climate keeps usually healthy the vineyards limiting to a minimum the protecting interventions on the vines.

A limited number of buds per vine keeps low the grape productions and therefore enhancing the quality of the wine. Lillové made with Cannonau grapes with small percentage of other red native variety, gets the name from the location of the vineyard. It matches well with red meats and seasoned cheeses. - Serve at 16°-18°

Arbòre

CANNONAU DI SARDEGNA
Denominazione di Origine Controllata
RISERVA

This wine is the result of an attentive selection of Cannonau grapes harvested from over 40 years old vines with the addition of Muristellu, ancient Sardinian variety.

This blend enhances the aromatic characteristics of Cannonau giving to the wine blackberry notes and of wild rose.

We suggest it with game dishes, red meats and seasoned cheeses.

Serve at 16 °-18°C



Avra

ROSSO DI BARBAGIA
Indicazione Geografica Tipica

SWEET



The sun, the wind and the tradition of Barbagia have given us the gift of this wine, with a modern flavor and an historical past.

The Cannonau grape of this wine is grown in the vineyards located in the highest hill of the property.

A fresh wind – AVRA is its name in the local dialect – and a twist of the stem-spine, made very carefully before the harvest time, help the withering of the grapes on the vine.

AVRA is vinified in small stainless steel containers and aged for about one year in oak wood barriques.

With this wine we want to celebrate the old hospitality tradition of our rough, but also welcoming land.

2014 Gambero Rosso

Giuseppe Gabbas

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CELLAR SALES

PRE-BOOKED VISITS

ANNUAL PRODUCTION 80,000 bottles

HECTARES UNDER VINE 20.00

Giuseppe Gabbas is a true vigneron who loves the vineyard and the country, a man of few words dedicated to his work, on which he lavishes meticulous care. This starts with the selection of the clusters, aimed at getting the best out of the cannonau grapes that occupy most of the winery's vineyards. Of the five labels produced, no fewer than three are Cannonau di Sardegna, and Gabbas's interpretations of Sardinia's most renowned wine express finesse, freshness and elegance, while preserving its Mediterranean soul. The range is completed by a raisin wine from local red grapes, in which cannonau also plays an important role, and the latest arrival, a convincing Vermentino di Sardegna. Gabbas has accustomed us to outstanding Cannonaus, and this year proved to be no exception, with the Dule Riserva 2010 earning a Tre Bicchieri for a finesse and elegance rarely found in Sardinia's most widely grown variety. Opening to red berry fruit, it moves into a fresh, juicy palate backed up by supple tannins.

- Cannonau di Sardegna Dule Ris. '10 4*
- Cannonau di Sardegna Arbore Ris. '10 4
- Cannonau di Sardegna Lillové '12 2*
- Vermentino di Sardegna Manzanille '12 3
- Cannonau di Sardegna Dule Ris. '09 3*
- Cannonau di Sardegna Dule Ris. '08 3*
- Cannonau di Sardegna Dule Ris. '07 3*
- Cannonau di Sardegna Dule Ris. '06 3*
- Cannonau di Sardegna Dule Ris. '05 3*
- Cannonau di Sardegna Arbore Ris. '09 3*