



CANNONAU DI SARDEGNA RISERVA DULE



Sardegna, Italy
Gabbas

<http://www.gabbas.it/>

Method & Production

The grapes are harvested from the 45 year old vines of a single vineyard. Fermentation takes place in steel tanks at a controlled temperature of 26°C for around 21 days. The wine is put through malolactic fermentation which is then followed by ageing in French oak barrique for 12 to 14 months.

Tasting Notes

Ruby red with garnet reflections. The Dule is a complex wine, with flavours of blackberries, rose and myrtle. It has a wonderful balance of spice and fruit, full of volume with a mature tannic structure.

Food Matching

A perfect steak wine!

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GB0616	Cannonau di Sardegna Riserva Dule	Cannonau	2016	14.5%	Cork	6X0.75lt	No	No	Yes	No