



CANNONAU DI SARDEGNA 'LILLOVÉ'

Sardinia, Italy
Gabbas



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

Method & Production

Fermentation takes place in steel vats at a controlled temperature of 26 ° C for around 12 to 15 days. The wine is put through malolactic fermentation also and is then left to mature for a further 8 months in steel tank.

Tasting Notes

Elegant nose with a fragrant bouquet of fresh raspberries, geraniums and violets. Medium in body, with soft tannins and a hint of white pepper on the palate.

Food Matching

Meatballs in a tomatoe sauce

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GB0523	Cannonau di Sardegna 'Lillové'	Cannonau: 95% Muristellu: 5%	2023	14.0%	Cork	6x0.75lt	No	No	Yes	No