



GABBAS
Sardinia, Italy



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

“Gabbas makes what are arguably the three most enjoyable, easy to drink and well-balanced Cannonaus of Sardinia. Never over the top, overripe or excessively high in alcohol, these Cannonaus are always very clean and devoid of the rustic notes that can sometimes plague other examples.” Ian D’Agata, Vinous (March 2018)

(Cannonau di Sardegna ‘Dule’ 2018) 93 points, Ian D’Agata, Ian D’Agata’s Best Italian Wines of 2021, Terroir Sense (January 2022)

The Gabbas estate has been part of the Gabbas family for generations. Winning a string of Gambero Rosso awards, Giuseppe Gabbas is now one of the most renowned winemakers in Sardinia. His wines are best known for being true examples of traditional Sardinian styles. The estate consists of 20 hectares of vines, predominantly Cannonau de Sardegna making up of 80% of their cultivation, alongside Vermentino and another local variety called Muristellu. Muristellu is a red varietal used in small amounts in blending, it gives the wines extra body and depth.

The farm sits in the Locoe valley at the foot of the Supramonte mountains, in Barbagia, the heart of Sardinia. The climate here is hot and dry but the cooling breezes from the surrounding sea and the proximity of the mountain ranges provide these hillside vineyards with protection and temperature control. The granite soils help to retain moisture, so much so that even in drought they can continue to nourish the vines. These special conditions not only provide a perfect micro-climate for the grapes to ripen but also they allow for minimal intervention; the use of pesticides and fertilizers here is very little.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
GB0124	Vermentino di Sardegna Manzanile	2024	14.0%	Cork	6x0.75lt
Red Wine					
GB0523	Cannonau di Sardegna 'Lillové'	2023	14.0%	Cork	6x0.75lt
GB0617	Cannonau di Sardegna Riserva Dule	2017	14.5%	Cork	6x0.75lt