



CANNONAU DI SARDEGNA 'LILLOVÉ'

Sardegna, 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% | 2023 | 14.0% | Cork | 6x0.75lt | No | No | Yes | No |