



# 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
<b>Red Wine</b>										
GB0617	Cannonau di Sardegna Riserva Dule	Cannonau	2017	14.5%	Cork	6x0.75lt	No	No	Yes	No