

GABBAS

Rosso di Barbagia DULE 2000

Property Name:	Az. Agr. Giuseppe Gabbas	Region:	Sardegna (Sardinia)	Total size:	24 hectares
Established:	1990	Province:	Nuoro	Total vineyards:	13 hectares
Township:	Oliena	Wine area:	Sardegna & Barbagia	Years planted:	The oldest in 1945-1950 Others 1966-1967- in 1992-1993 & 1999
Owner's name:	Giuseppe Gabbas	Enologist:	Lorenzo Landi	Re-planting	
Tot. Production:	6, 000 cases, projected 9,000	Agronomist:	Fabio Burroni	Soil:	decomposed granite
Territory:	Barbagia	Cellar Capacity	1,000 hectoliters	Yield:	45-55 quintals/ha max.
Elevation:	860 ft. asl	Wood:	4 30-hectoliter casks	Density:	5,000 vines per hectare
First Traded:	1995	Wood:	30 barrique (225-liter) 20 tonneaux (450-liter)	Training:	"alberello" and spur cordon
				Harvesting:	manual

Dule

13.5 % alc/vol minimum

This is an intense, opaque red ruby wine with garnet reflections. Dule has a bouquet of notable breadth, intensity and persistence, with nuances of ripe blackberries and tar. Dry, agreeably soft and round with pleasantly fresh tannins, it has great structure, concentration, warmth and a long finish.

Rosso di Barbagia IGT

Territory includes the communes of **Nuoro, Oliena and Mamoiada.**

A so-called "traditional" long maceration on the skins is implemented for 30 days at 86°F. The wine ages for about 6 months, partially in French oak "tonneaux" (450-liter) and partially in French oak "barriques" (225-liter, new and used). The winery is in a constant evolution and therefore every year there is a different approach as far the aging of the wines.

60% Cannonau;
40% Other grapes (including Sangiovese and Montepulciano.)

With the 2001 vintage, a portion of the vinification will take place in wood vats.

1,600 cases

It is release in September of the year following the harvest

