



Sabazio Vino Rosso di Montepulciano 2017

Classification

DOC

Vintage

2017

Climate

The 2017 vintage, characterized by low production but grapes of excellent ripeness, gave wines of fine potential with typical varietal aromas of a notable level. Winter stood out for its temperatures below seasonal averages and scarce rainfall. A frost which struck during the month of April with bud burst already well under way damaged production levels without, however, causing similar damage to potential quality. Light May rainfall preceded a summer season which, on the whole, was dry due to the arrival of warm winds. The picking of the Merlot crop began on May 26th, while the Sangiovese was harvested during the first few days of October.



Vinification

The 2017 vintage, characterized by low production but grapes of excellent ripeness, gave wines of fine potential with typical varietal aromas of a notable level. Winter stood out for its temperatures below seasonal averages and scarce rainfall. A frost which struck during the month of April with bud burst already well under way damaged production levels without, however, causing similar damage to potential quality. Light May rainfall preceded a summer season which, on the whole, was dry due to the arrival of warm winds. The picking of the Merlot crop began on May 26th, while the Sangiovese was harvested during the first few days of October.

Historical Data

Fattoria La Braccessa extends over a total surface area of over 1,250 acres and is composed of two separate blocks: the historic nucleus is located in the town of Montepulciano with some 255 acres planted to vines in the finest sub-zones of the appellation. The other block, with 580 acres of grapes, is situated at the foothills of the town of Cortona. The name of the wine was inspired by Sabatino Lulli, known as Sabazio, a monk of the abbey of Montepulciano, who, for first, in medieval times, offered indications for the production of wine at Montepulciano. The first production of this wine in the zone dates from the 1992 vintage.

Tasting Notes

The 2017 Sabazio shows a ruby red color. The nose offers strikingly fresh notes of both fruit and such flowers as roses and violets. The palate is characterized by much finesse and by a pleasurable freshness which well lances the suppleness of the tannins. The finish is savory with an aftertaste which brings back the aromas first felt on the nose.