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Clima

The 2015 vintage was characterized by a mild winter with normal precipitation and by a warm spring with temperatures above customary seasonal averages, weather which caused a significantly early bud burst and perfect growth and development of vine vegetation. The hot and dry summer assisted the vines to grow the grape bunches and commence a ripening process which continued with much regularity. Picking began during the last ten days of the month of September.

Vinification

The fermentation aimed at maximizing aroma and fragrance and fully bringing out the tonic acidity, savor, and mineral character which distinguish the style of this wine. Once the grapes had been run off their skins, the wine was put through a complete malolactic fermentation in stainless steel tanks, where the wine then aged for four months. Bottling took place during the spring of 2016.

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 2015 Sabazio shows a nose of fresh floral and fruity sensations with its notes of red currants and violets. The palate is vibrant and savory with a sweet, fruity and persistent finish and aftertaste.

Awards

Wine Spectator 90/100 USA