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## Climate

Mild winter weather launched the 2021 growing season with higher-than-average temperatures and copious rainfall that provided excellent groundwater resources in the vineyards. Spring was rather dry, especially during the month of March, which provided the best possible conditions to prepare vineyard soils. Budbreak started on April 6<sup>th</sup> about 10 days earlier than seasonal averages. A sudden drop in temperatures the night of April 8<sup>th</sup> resulted in a significant reduction in yields but did not adversely affect the quality of the fruit. Flowering took place later than usual, during the last week of June, under sunny skies and beautiful warm weather. Summer's dry climatic conditions and higher than average temperatures ensured a perfect, well-balanced ripening phase. Harvesting activities for Sabazio began the first week of September.

## Vinification

Harvested grapes were brought to the cellar, destemmed, and gently crushed. The must was transferred into temperature controlled stainless steel tanks where alcoholic fermentation took place at a temperature that did not exceed 28 °C (82 °F) to preserve and intensify the aromatic profile of each grape variety. Sabazio was left to age in stainless steel vats where malolactic fermentation took place and continued to age for approximately 4 months before bottling mid-March 2022.

## 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

Sabazio 2021 is ruby red in color. The nose offers captivating fresh notes of red fruits, black cherries, raspberries, and pleasant floral and balsamic sensations. The palate is soft and supple with velvety tannins that accompany a pleasantly sapid and fresh finish. The aftertaste echoes fruity sensations perceived on the nose.