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Climate

The 2020 growing season started with mild and rainy conditions in winter followed by a relatively dry spring. Bud break began the first week of April for almost all grape varieties while flowering took place during the final ten days of May, in line with seasonal averages. Summer was hot and dry accompanied by optimal temperature swings between day and night, ideal conditions for the grapes to begin the ripening phase and achieve perfectly healthy berries. The grape harvest for Sabazio began on September 16th with Merlot and October 5th for Sangiovese. Wines in this vintage reflect seasonal trends: slightly less structured, more elegant, fruity with sustained freshness.

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 at the end of spring 2021.

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 2020 is ruby red in color. Its nose offers compelling, fresh notes of red fruits, cherries and raspberries, and pleasant balsamic sensations. On the palate, it's supple with velvety tannins that accompany a pleasantly sapid and fresh finish. The aftertaste brings back fruity sensations originally perceived on the nose.