



no image

## Climate

The beginning of the 2019 growing season was defined by a dry winter with temperatures that were lower than seasonal averages. Spring saw frequent rainfall, especially during the month of April, and temperatures remained unseasonably cool resulting in a delay in grapevine development. The summer growing season brought higher than average temperatures allowing the vines to make up for the initial delay and begin the ripening phase in optimal conditions. At harvest time, grapes were perfectly healthy although berries were slightly smaller than normal. Harvesting operations for Sabazio began on September 14th and were concluded on October 10th.

## 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 underwent malolactic fermentation in stainless steel vats and the wine was left to age for a period of about 4 months before being bottled at the end of spring 2020.

## 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 2019 is ruby-purple in color. Its nose is captivating for notes of fresh red fruits and characteristic hints of cherries. On the palate it's refined, fresh with a good tannic structure. The finish is savory and supple with an aftertaste that brings back aromas perceived on the nose.