



no image

## Climate

The 2018 growing season was first characterized by a cool climate with frequent rainfall which lasted until the beginning of the summer season; this period was marked by excellent temperature swings between daytime heat and evening and nighttime coolness in a climate of above average warmth and dry weather. These highly positive temperature swings guaranteed a gradual and regular ripening of the crop. The picking of the Merlot grapes began on September 19th, while the Sangiovese was harvested during the first days of October. The 2018 vintage will be remembered in the area of Montepulciano for its elegant wines, ones with much finesse on the whole, a bit less potent but characterized by an excellent balance.

## Vinification

The grapes, on their arrival in the cellars, were destemmed and given a soft pressing. The must then went into stainless steel fermentation tanks where it fermented at a temperature held to a limit of 82 ° Fahrenheit (28 ° Centigrade) to fully bring out the aromatic characteristics of these grape varieties. The wine then reposed in stainless steel for a period of four months before being bottled in late spring of the year 2019.

## 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 2018 vintage of Sabazio shows a ruby red color. The nose is striking for fresh, floral notes of violets and roses which well balance the typical aromas of cherries. The palate is fresh and elegant with silky and pleasurable tannins. The finish and aftertaste of Sabazio are tasty, with lingering sensations which recall the aromas first felt on the nose.