



## Sabazio Vino Rosso di Montepulciano 2022

### Classification

DOC

### Vintage

2022

### Climate

The winter and spring seasons were mild with no precipitation, ideal conditions for preparing vineyard soils and sowing green manure. Bud break took place the last week in April, slightly later than usual, giving ample time to bury green manure plants the first week of May. The summer months were dry with higher-than-average temperatures. During the month of June one hailstorm hit some vineyard parcels on the estate causing lower yields but without adversely affecting the quality of the grapes. At harvest time, grapes were perfectly healthy with good balance, structure, and an excellent aromatic profile. Harvesting activities for Sabazio began on September 6th and were completed on September 22nd.



## 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 25 °C (77 °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 in June 2023.

## 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 2022 is ruby red in color. The nose presents Sangiovese's characteristic fruity notes: impressions of black cherries and blood oranges lead to floral aromas of violets. The palate is fresh, pleasantly vibrant with velvety tannins and rich flavors.