Marchesi
ANTINORI
26 GENERAZIONI



Sabazio Vino Rosso di Montepulciano 2025

Classification

Rosso Di Montepulciano DOC

Vintage

2025

Climate

The fall 2024 season was characterized by widespread rainfall and higher-than-average temperatures. Winter saw generally mild weather conditions. Spring was characterized by cooler-than-average temperatures and frequent rainfall, which slowed the early stages of vine development. Budbreak began on April 7th, while flowering was also delayed, taking place between the end of May and early June. Summer temperatures started off cool, lasting until mid-June, followed by a period of hot weather that continued until mid-August. Rainfall at the end of August helped replenish soil water reserves and alleviate heat and water stress in the vines, promoting a slow and gradual ripening phase. Timing of the harvest was consistent with seasonal averages and began on September 4th with Merlot and was completed on October 19th with Sangiovese. Harvested grapes were fully ripe and healthy.

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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 controlled temperature of 26 °C (79 °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 mid-September 2026.

Historical Data

Fattoria La Braccesca 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 2025 is vibrant ruby red in color. The nose is intense, opening with aromas of fresh red fruit, especially cherries and sour cherries, that blend with pronounced notes of marasca cherries, hints of blood orange and violets. The bouquet is completed by sensations of cocoa and fresh menthol and balsamic notes. The palate is fresh, supple and savory with pleasant, well-integrated tannins. The finish is persistent, with a fruity aftertaste characterized by notes of strawberries and cherries.