



Sabazio Vino rosso di Montepulciano 2013

Classification

DOC

Vintage

2013

Climate

The winter of 2012-2013 was characterized both by mild temperatures and an abundant rainfall which assisted in creating new supplies of ground water after a lengthy dry spell. Bud burst concluded during the last ten days of April both for the early-ripening varieties (Merlot, Syrah) and the later-ripening Sangiovese thanks to a sharp rise in temperatures. Both the spring and the summer of 2013 were characterized by cool temperatures and ample rainfall. This did not damage the growth and development of the vines, which went forward in a regular fashion with only a slight delay in the ripening process. Though a late harvest, the weather led to a balanced and normal maturation of the grapes, both the early-ripening and the less precocious varieties.



Vinification

The picking of the grapes to be used for Sabazio began towards the end of September. Thanks to mild September weather with occasional rainfall, the ripening of the Sangiovese proceeded gradually, privileging fruity aromas rather than structure. The grapes were given a soft pressing and began fermenting in stainless steel tanks with the objective of maintaining the typical fruity freshness of this wine. After the conclusion of the fermentation, the wine was racked into large oak casks, where it went through a complete malolactic fermentation and began an aging period which lasted approximately four months. The wine was then prepared for bottling.

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

A bright ruby red in color, the 2013 Sabazio is an elegant wine with supple tannins and immediately perceptible notes of fresh red fruit on the nose. On the palate it is soft and tasty with fresh notes of red fruit and flowers which meld perfectly with the savory mineral sensations of the wine.