Marchesi
ANTINORI
26 GENERAZIONI

# Sabazio Vino Rosso di Montepulciano 2016

## Classification

Rosso Di Montepulciano DOC

## Vintage

2016

## Climate

The winter of 2016 was characterized by scarce rainfall and by mild temperatures, above normal seasonal averages. These particular climatic conditions led to an early bud break , some 10-15 days before the period of the preceding vintages. From mid-April on, lower temperatures and abundant precipitation led to a slowing of the growth of the buds and a balancing of the growth cycle of the vine. The summer, warm and dry on the whole, assisted an excellent development of the plant and the crop and an equally positive beginning to the ripening process. From the end of August on, and for the entire month of September as well, important temperature swings from daytime heat to evening and nighttime coolness, above all as the harvest itself approached, guaranteed a high level development of the aromatic components of the grapes. Picking began towards the end of the month of September.

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## Vinification

Once in the cellar, the grapes were destemmed and given a soft pressing. The must went immediately into the stainless steel fermentation tanks where it fermented at temperatures held to a maximum of 82° Fahrenheit (28° centigrade) in order to fully bring out and maintain the aromatic characteristics of the blend. After being run off its skins, the wine went back into the stainless steel tanks, where it went through a complete malolactic fermentation and began an aging period which lasted four months. Sabazio was bottled in the spring of 2017.

## 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

The 2016 Sabazio offers an intense ruby red color tending towards purple. The nose is struck by the fresh floral and fruity notes of violets and red currants. The palate is elegant and silky with a sweet and fruity finish which brings back the aromas first felt on the nose.

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## Awards

**Galloni**
90/100
IT

**Wine Spectator**
90/100
USA