Marchesi
ANTINORI
26 GENERAZIONI

Sabazio Vino Rosso di Montepulciano 2024

Classification

Rosso Di Montepulciano DOC

Vintage

2024

Climate

The fall 2023 season was rainy with higher-than-average temperatures, conditions that delayed late season vineyard management. Winter also saw temperatures that were higher than seasonal averages with the exception of several chilly days. Budbreak began at the end of March and was accompanied by cool spring weather and generous rain showers resulting in a delay in flowering, which took place at the end of May. Summertemperatures started off cool, lasting until mid-June, then intensified guaranteeing hot weather up until the grape harvest.Scattered rainfall at the end of August lowered temperatures prompting a gradual, optimal ripening phase. Timing of the harvest was consistent with seasonal averages and began on September 15th with Merlot and was completed on October 20thwith Sangiovese. Harvested grapes were fully ripe and perfectly 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 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 at the beginning of July 2025.

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 2024 is ruby red in color. The nose opens with aromas of red fruit, especially cherries and sour cherries, that meet floral hints of violets and accentuated by menthol and balsamic notes. The palate is juicy, savory, supple with pleasant tannins. The finish is persistent and closes with notes of strawberries and cherries.