Marchesi
ANTINORI
26 GENERAZIONI

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Climate

The first part of the year was characterized by rains and above average temperatures. Spring began with dry weather and then became rather variable, first accelerating vine growth and development, then delaying it at the onset of summer. The ripening of the grapes was rather inhomogeneous from variety to variety; the early-ripening varieties were picked more or less at the same time as in previous years and the wines produced, though a bit lighter in structure, show a good acidity and much aromatic freshness. Late-ripening varieties such as Sangiovese benefitted by the fine weather which returned during the second half of September and early October and gave wines which were less alcoholic and potent compared to those of recent vintages but elegant and flavorful in character.

Vinification

After a cool summer marked by some rainfall as well, the grapes for Sabazio were picked around mid-September. The weather of the growing season gave wines with more fragrance and fruit than body, and the fermentation sought to bring out the first rather than the second set of characteristics. After a seven day fermentation in stainless steel tanks, the wine went into large oak casks where it went through a complete malolactic fermentation and began and aging period which lasted approximately four months. The wine was then prepared for bottling.

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.

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Tasting Notes

The 2014 Sabazio contains all of the defining characteristics of a cool vintage. The nose shows notes of fresh fruit and flowers, which then continue on the palate along with a bracing acidity and mineral notes. The finish is supple and savory.