Marchesi
ANTINORI
26 GENERAZIONI

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Climate

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Vinification

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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 2017 Sabazio shows a ruby red color. The nose offers strikingly fresh notes of both fruit and such flowers as roses and violets. The palate is characterized by much finesse and by a pleasurable freshness which well lances the suppleness of the tannins. The finish is savory with an aftertaste which brings back the aromas first felt on the nose.