



ALCOHOL: 14%

BLEND:

Merlot, Sangiovese and other complementary red varieties

ROSSO DI MONTEPULCIANO DOC

2018 Sabazio Rosso

VINTAGE NOTES

- The 2018 vintage was first characterized by a cool climate with frequent rainfall, lasting until the beginning of summer.
- Highly positive temperature swings during this time guaranteed a gradual and regular ripening of the crop.
- The picking of the Merlot grapes began on September 19th, while the Sangiovese was harvested during the first days of October.

VINEYARD NOTES

- The La Braccasca estate has 1,037 acres and is divided into two main blocks.
- The two blocks include the historical part of the estate in the Montepulciano area, and a newer block at the foot of the hills around Cortona.

HISTORY NOTES

- The first vintage of Sabazio was 1992.
- The wine is named after Sabatino Lulli, “Sabazio”, an important figure in Montepulciano’s winemaking history.

WINEMAKING NOTES

- The grapes were pressed softly and the juice was placed in stainless steel tanks for several days.
- The wine was poured into oak casks where it completed malolactic fermentation and was aged for four months.

TASTING NOTES

The 2018 vintage is garnet red in color. The nose is striking with floral notes of violets and roses, balancing the typical aromas of cherries. The palate is fresh and elegant with silky tannins. The finish and aftertaste of this red wine are tasty, with lingering sensations which recall the aromas first felt on the nose.