



## FIAMMAE 2017

**Indication** Rosso Colli Toscana Centrale IGT

**First year of bottling** 2015

**History** Born from the vision of Gerardo & Lapo Gondi, and love for local territory and its most representative grape variety, Sangiovese. They felt the need at Bossi Estate of a traditional wine that at the same time was also innovative. A wine that would represent their souls: strength and persistence.

**Area of production** Bossi Estate, 300 metres above the sea level, from the Fiammae Vineyard on a hill exposed to South.

**Type of training** Single arched

**Terroir** Composed by *galestro*, typical Tuscan hard stone and calcareous sediments.

**Grapes** Sangiovese 100%

**Harvest and vintage report** The 2017 vintage was among the warmest of the last years. The high temperature have accelerated the maturation of the grapes. August was variable with sometimes heavy rainfall that have balanced the vegetative-productive process. The quality of the grapes harvested and brought to the cellar was great, as to portend a vintage of great level.

The grapes were harvested by hand the 10th of September. Half were left to ripen for a month under the roof while the other half immediately pressed.

**Fermentation and vinification** Fermented in two French barriques of 225 litres during which the wine was cuddled and rounded every 2 hours.

**Aging** Aged in French barriques for 18 months. In particular, the part immediately pressed benefited from the medium toast barrels while the other part from an austere and powerful notes barrels. Finally, the wine aged for a year in bottle.

**Bottle format** 0,75lt

**Aging potential** 20years, depending on the vintage.

**Tasting notes** Fiammae 2015 is bright ruby red. At nose very intense and of great complexity, with aromas that begin with both fresh and dehydrated red fruits such as cherry, strawberry, raspberry. Then ends with spicy and toasted notes. The spiciness is sweet and it closes with nuances of bitter chocolate and sweet tobacco.

The taste is powerful and rich, the tannins are tight and silky. In mouth, the fruity notes of strawberry and cherry and the toasted and spicy notes are repeated. A wine of great personality.

**Alcoholic content** 13,0%

**Service temperature and glass** The recommended serving temperature is between 16 - 18 C°.

The bottle should be opened an hour before serving, for older vintages use a decanter. The glass indicated for this wine is the Baloon or the Bordeaux.

**Food pairing** Special cuts of red meat like fillet and steak.

