



## FIAMMAE 2016

**Indication** Rosso Colli Toscana Centrale IGT

**First year of bottling** 2015

**History** Born from the vision of Gerardo & Lapo Gondi, who belived in the local therritory and its most representative grape variety, the Sangiovese. They felt the need of having in the range of Bossi Estate wines a traditional wine that at the same time was also innovative. A wine that would represent their souls: strenght 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** The ground is composed by Galestro (typical Tuscan hard stone) and clay soil with calcareous sediments.

**Grapes** Sangiovese 100%

**Harvest and vintage report** Harvesting period was perfect in terms of climate. The quality of the grapes harvested and then brought to the celling was high standard. This portends a vintage of considerable weight.

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 imidiately pressed.

**Fermentation and winemaking** The fermentation was made in two French barriques of 225 liters during which the wine was cuddled and inverted 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 one. Finally the wine aged for a year in bottle.

**Bottle formats** 0,75lt , 1,5 lt

**Potential aging** 20 years depending on the vintage

**Tasting notes** Fiammae 2015 is bright ruby red , .  
On the nose it is very intense and of great complexity, with sensations that begin with both fresh and dehydrated red fruits, such as Cherry, strawberry, raspberry and then decline 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 the mouth, the fruity notes of strawberry and cherry and the toasted and spicy notes are repeated. A wine of great personality.

**Alcohol Level** 13,5%

**Service temperature and glass** The recommended serving temperature is between 16-18°. The bottle should be open an hour before serving, for older vintages use a decanter. The glass for this wine is the Baloon or the Bordeaux.

**Foodpairing** Special cuts of red meat like fillet and steak.

