



LA FIAMMA
2015 Toscana Sangiovese IGT

Region:	Commune of Cerreto Guidi
Vineyards:	
Soil	Chalky Marlstone (lime-rich muddy clay)
Elevation:	100m to 200m
Vine Age:	15 years
Grape Variety:	86% Sangiovese, 8% Merlot, 6% Cabernet Sauvignon
Winemaker:	Andrea Sartori
Closure:	Screwcap
Alcohol:	13%

Summary: Tuscany is equal parts wine, food and landscape. The famed 16th century Medici Villa is the centrepiece of the hilltop renaissance town of Cerreto Guidi that towers over the local vineyards. The soils here in Northern Tuscany, 30km to the west of Florence are slightly deeper and richer, producing full bodied and expressive wines.

Winemaking: Hand harvested between in early October. Following a gentle pressing, fermentation takes place in stainless steel with separate components at low (colour and palate definition) and medium temperatures (mid palate richness) for 10 days. The wine is matured partially in stainless steel and partially in seasoned French oak barrels for six months before a three months bottle maturation.

2015 Vintage: An unusually wet and cold winter was followed by a inconsistent and variable Spring before a hot, dry and unrelenting summer. Late Autumn showers refreshed the vineyards although crop levels remained very low. The vintage will be classified as a “ripe” vintage although the concentrated flavours are matched by fresh acidity.

Tasting Note: Ripe and fruit-driven with aromas of wild berries, cherries, bramble and savoury spice. The palate is vibrant and nicely shaped with flavours of red berries, liquorice and dried herbs matched by fine tannins and bright acidity. Generous of flavour but well balanced, this wine will be a versatile partner to a wide range of cuisine.