



## FIAMMA di Castelnuovo Tancredi

- **Region/Origin:** : D.O.C. Orcia Rosato
- **Grape varietal:** 100% Sangiovese in 2016; 90% Sangiovese e 10% Merlot in 2017
- **Yield:** 50 qli/hectare
- **Vinification process:** After a slight pressing of the Sangiovese grapes, the freerun juice is placed in a cold-temperature controlled stainless steel tanks.
- **Bottle refinement:** 1 month
- **Bottles produced:** 1.700 with the first harvest of 2016
- **Serving temperature:** 8-10 C°
- **Suggest food accompaniments:** It fits perfectly with all kinds of starters and with fish.
- **Organoleptic notes:** A light pinkish blush color similar to an onion skin, reminiscent of the color of the sunset sky in Val d'Orcia. On the nose, light fruity scents of plum and small undergrowth fruits blend into a delicate texture on a strong mineral backbone typical of the territory. A cool, crisp and lively drinking rose'.
- **Alcohol:** 12,5%



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### CASTELNUOVO TANCREDI

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