



Foglia Tonda Toscana Rosso IGT 2019

Foglia Tonda is an ancient tuscan grape variety, that was considered extinct for past centuries, but recently rediscovered and today it is one of the rarest varieties in the world. This wine is made from 100% Foglia Tonda grapes, harvested and selected entirely by hands. Aging takes place in small French oak barrels for 12 months before to be refined in the bottle.

Denomination: Tosacana Rosso IGT

Variety: 100% Foglia Tonda

Agronomic conduction: Organic

First vintage produced: 2019

Area of production: Magliano in Toscana Loc. Poggio la Mozza

Position of the vineyards: 200 MASL with south-west sun exposure

Soils: Sandy, with high presence of sandstone rocks

Training system: Guyot

Vineyard age and density: 5 years; 6000 plants per hectare

Harvest: manual, first decade of October

Vinification: Alcohol fermentation at 28-30°C in inox tanks and maceration for 20 days.
Malolactic fermentation in wood

Aging: In barriques of 225 l for 12 months

Tasting notes: Ruby red in color, concentrated with violet nuances. At the nose it is savoury with red fruits which blend with toasted coffee notes, slightly vegetable and balsamic background. On the palate it's warm, rich and structured with thick tannins and long fruity refreshing finish.

Alcohol: 14%

Production: 7.000 bottles/year

Formats: 0.75 l, 1.5 l

