



Guido Gualandi “Foglia Tonda”



Foglia Tonda:

Rosso di Toscana I.G.T.

Foglia Tonda 100%

First production: 2007

Fermented with the grape skins and all the stems for 20 days.

Aged 12 months in barriques.

Harvest: end of September, beginning of October

Vineyard altitude: 300 meters above sea level

Age of vineyards: planted in 2004

Soil: Alberese

Average yield: 2,000 liters per hectare

Production 300-600 bottles per year

No herbicides or pesticides are used in the vineyard.

Fertilized with organic fertilizers.

No animal products are used in the vinification process.

Suitable for vegans.



Foglia Tonda, the process:

Starting in the vineyard, intense care is devoted to the plants. The grass is mowed and other unwanted plants which sprout up around the grapevines are weeded out. No tractor is used in this vineyard. The density is 1m by 1m and the plants grow freely in a very rocky soil..

The grapes are picked by hand using “bigonce,” a type of traditional basket (top left). They are then pressed by hand and fermented in a small vat with all the stems. Once fermentation is completed, the liquid is transferred to barriques for about 24 months (batonnage is performed often) and then bottled. A small quantity of sulphites is added for the bottling.

For this particular wine the entire process is carried out by hand, and no machinery or pump is used.

This wine is not filtered.

A deposit may form.

Alcohol: 13.5%



Foglia Tonda, the name

This wine carries the name of the grape variety Foglia Tonda, known as such for the shape of its leaves. In Italian, foglia tonda means round leaf. This grape variety had been abandoned in the 1800s, after it was discarded by Chianti producers. Dedicated to my daughter Rebecca.