

FOGLIA TONDA

Umbria IGT · Red Wine · 750 ml

BASIC INFORMATION

Wine Name: Foglia Tonda

Vintage: 2022

Color: Red

Appellation / Region: Umbria IGT

Bottle Size: 750 ml

GRAPE VARIETIES & COMPOSITION

Grape Variety: Foglia Tonda — 100%

PRODUCTION DETAILS

Harvest: Last week of September

Vinification: Spontaneous fermentation in open wooden fermenters

Skin Maceration: 30 days

Aging: 24 months

Oak Type & Age: Used (multiple years), neutral oak barrel.

Malolactic Fermentation: Yes — spontaneous

Sulfites Added: 15 mg/L before bottling.

Bottling: Racked and bottled without filtration.

Production Volume: 650 bottles

VINEYARD DETAILS

Location: Todi, Umbria

Altitude: 150 to 350 m a.s.l.

Exposition: East-facing

Vineyard Area: 0.5 ha

Yield: 40 q/ha (approx. 1.8 t/acre)

SoilType: Clay / limestone

TECHNICAL ANALYSIS

Alcohol Content: 13.7% vol.

Total Acidity: 6.5 g/L

Residual Sugar: Dry

SERVING RECOMMENDATIONS

Serving Temperature: 16–18 °C

Food Pairings: Aged cheeses, rich pasta sauces, roasted meats

Drinking Window: Now – 2035

TASTING PROFILE

Garnet red with violet hues. The nose offers a fresh bouquet of dark berries (raspberry, blackberry) with hints of herbs, violets, and subtle earthy notes. On the palate, the wine is medium to full-bodied with velvety tannins and a well-balanced interplay of acidity and softness. Earthy nuances and a touch of spice complement flavours of ripe red berries.

The finish is long, fruity and refreshing, with good persistence and excellent ageing potential.

ABOUT FOGLIA TONDA

Foglia Tonda is a lesser-known indigenous grape variety native to central Italy, particularly in regions such as Tuscany. Known for its rich, fruity character and balanced structure, it produces wines with good aging potential and distinctively regional flavors. Its name, meaning “round leaf,” refers to the shape of its leaves.

TERRAMANTE
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