



AZIENDA LOGHI BERNI BERNI



REGION/ ORIGIN	Tuscany Red Table Wine	WINEMAKER	Valentino Berni Marco Mocali
VINTAGE	NV	WINERY ESTABLISHED	2000
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate
ALCOHOL	13.98%	AGE OF VINEYARD(S)	15-20 years old
FERMENTATION	Stainless steel	SOIL TYPE	Clay and limestone
AGING	4 months	ELEVATION	280 meters
BARREL TYPE/ YEARS IN USE	No wood	FARMING METHODS	Organic/Natural
FILTER/FINING	Very light	HARVEST TIME	Late September
TOTAL SULFUR RS	76 mg/l .5 g/l	PRODUCTION	2,000 bottles

"There are two types of people who eat truffles: those who think truffles are good because they are treasured, and those who know they are treasured because they are good." – J.L. Vaudoyer

Azienda Loghi is a small family farm located in the province of Siena, Tuscany, situated within the up-and-coming Orcia Valley D.O.C., as well as an area called Crete Senesi, which is famous for their white truffles. The farm is a remote 54 hectares of land where much of it is covered in natural forests, and 17 hectares are dedicated to what many connoisseurs prefer to, or at least say greatly rivals, the much more popular truffles of Alba. Here, Valentino Berni, who has had 2 other generations to learn from, collects these earthly gems, yet also has an exceptional passion and knack for making beautiful wines and olive oil from their 12 hectares of vineyards and 4 hectares of olive trees. 2 of those hectares of Sangiovese grow in Montalcino only 20km south of the farm, allowing Valentino to make the 2 famous wines of Montalcino (Brunello & Rosso). As to preserve the land for the health of all 'crops' that he harvests, Valentino's farming practices on his sandy clay soils are strictly pristine and completely natural. The methods in the cellar follow this minimal approach from the fields, as Valentino allows natural fermentations for his reds, ages in used barrique and large Slavonic oak as to not impart too much foreign flavor to the wines, and keeps sulfite use to an absolute minimum in order to showcase the grapes. The wines are fresh and approachable, with great structure and class, showing off the local Sangiovese fruit, as well as other varietals.

Berni Berni is named after the winemaker's last name - Valentino Berni

The *Berni Berni Rosso* is a lively, non-vintage Sangiovese from Valentino Berni of Loghi Farm, bottled exclusively in a joyful 1-liter format. The grapes come from the estate's organically farmed vineyards in the rolling, beautiful hills of Orcia and Montalcino. After harvest, the wine is fermented with native yeasts in stainless steel tank, and rests for four months before bottling. Juicy and unpretentious, it offers aromas of strawberry, cherry, and red candy, with a fresh, savory palate full of spice and snap. With its pure Tuscan energy, it is both rustic and bright, and surely built to share with friends, good pizza, and laughter.