



## AZIENDA LOGHI Bianco Toscana

REGION/ ORIGIN	Tuscany Toscana I.G.T.	WINEMAKER	Valentino Berni Marco Mocali
VINTAGE	2016	WINERY ESTABLISHED	2000
VARIETALS	70% Trebbiano 30% Malvasia	VINEYARD(S)	Estate
ALCOHOL	12%	AGE OF VINEYARD(S)	12 years old
FERMENTATION	Stainless steel	SOIL TYPE	40% sand, 42% silt 18% clay
AGING	6 months	ELEVATION	280 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic/Natural
FILTER/FINING	Coarse filtering only	HARVEST TIME	Early October
TOTAL SULFUR RS	81 mg/l 1.8 g/l	PRODUCTION	7,000 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 52 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 4 hectares of vineyards and 4 hectares of olive trees. 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.

### *Valentino Berni hunts truffles for his living - He makes wine for his passion*

The 2016 Loghi Bianco is Valentino’s Trebbiano and Malvasia blend, coming from his 12-year-old estate fruit within the Orcia Valley. This is a beautiful expression of his grapes, as after the hand-harvested fruit was brought into the cellar, it was gently pressed and fermented in stainless steel tanks to retain the fresh acidity of the grapes, picked at only about 23 brix. After a light filtering and modest dosing of SO<sub>2</sub>, the resulting wine remains fresh and lively from start to finish. Yellow apples and citrus are accompanied by a light texture and crisp acidity, with an overall balance that is refreshing and sprightly. A wonderful pair for simple seafood preparations, firm cow cheeses, and fresh salads.