AZIENDA LOGHI
Bianco Toscana

REGION/ ORIGIN	Tuscany Toscana I.G.T.	WINEMAKER	Valentino Berni Marco Mocali
VINTAGE	2025	WINERY ESTABLISHED	2000
VARIETALS	70% Trebbiano 30% Malvasia	VINEYARD(S)	Estate
ALCOHOL	11.62%	AGE OF VINEYARD(S)	20 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	87 mg/l 1 g/l	PRODUCTION	11,000 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

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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.

Valentino Berni lives to hunts truffles and in his spare time, he's obsessed with making wine

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The *2025 Loghi Bianco* is Valentino's Trebbiano and Malvasia blend, coming from his 15-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 very slowly in stainless steel tanks to retain the fresh acidity as well as the aromatic quality of the grapes. After a light filtering and modest dosing of SO2, the resulting wine remains fresh and lively from start to finish. From the nose to the palate, this wine offers minerals, stone fruits, salt, and truffle. Crispy lime and fresh apples that are deliciously caked in salt but they seem to be missing the caramel that could be expected with the round and exciting texture. A wine for fresh foods at the table, as it is long and expressive and dances between fruit and minerality.