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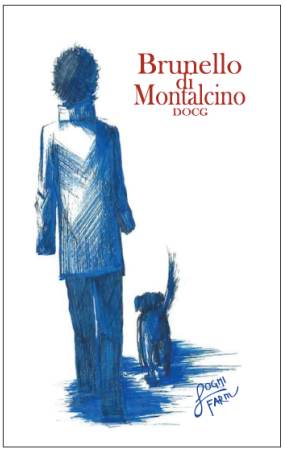

AZIENDA LOGHI
Brunello di Montalcino

REGION/ ORIGIN	Tuscany Brunell di Montalcino	WINEMAKER	Valentino Berni Marco Mocali
VINTAGE	2021	WINERY ESTABLISHED	2000
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate
ALCOHOL	14.13%	AGE OF VINEYARD(S)	25 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Calcareous clay
AGING	24 months	ELEVATION	280 meters
BARREL TYPE/ YEARS IN USE	10HL Slavonian Botti	FARMING METHODS	Organic/Natural
FILTER/FINING	None	HARVEST TIME	October
TOTAL SULFUR RS	82 mg/l 0 g/l	PRODUCTION	3,000 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.

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

The *2021 Brunello di Montalcino* comes from a special selection of fruit in the vineyard, for only the vines that have the lowest yield and the most densely concentrated grapes are brought to the cellar to make this wine (the other grapes of the vineyard are kept aside for the more feminine Rosso di Montalcino). The wine naturally ferments in stainless steel tanks before it ages for at least 24 months in large Slavonian oak botti. After a few years in bottle the wine is ready for the market, and is approachable now, but built to last for years to come. The grapes shoot forth from the glass as clearly the 'chosen ones;' red cherry, coriander, eucalyptus, eucalyptus wood, and high tones that are distinctly Italian. In the mouth, this traditional Brunello if dark and brooding, with wet earth, mushrooms, tree bark, and acidity and chewy tannins that beg for air or food or both. Built for the long haul, this wonderfully expressive and layered wine can be enjoyed now, as it is clearly and distinctly and fantastically, Brunello.