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AZIENDA LOGHI
Brunello di Montalcino Riserva

REGION/ ORIGIN	Tuscany Brunello di Montalcino	WINEMAKER	Valentino Berni Marco Mocali
VINTAGE	2017	WINERY ESTABLISHED	2000
VARIETALS	100% Sangiovese	VINEYARD(S)	Estate
ALCOHOL	13.87%	AGE OF VINEYARD(S)	20 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Calcareous clay
AGING	36 months	ELEVATION	300 meters
BARREL TYPE/ YEARS IN USE	10HL Slavonian Botti & French Barrique	FARMING METHODS	Organic/Natural
FILTER/FINING	None	HARVEST TIME	Late September - Early October
TOTAL SULFUR RS	73 mg/l .2 g/l	PRODUCTION	600 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 *2017 Brunello di Montalcino Riserva* is crafted from a meticulous selection of fruit, chosen from the vineyard's lowest-yielding vines with the most densely concentrated grapes. It undergoes natural fermentation in stainless steel tanks and then into small containers in a temp-controlled room to help with the malo. It was then laid to rest for 36 months in a combination of large botti and French barrique. Without filtration, it spends about a year in the bottle before release, ensuring its complexity and depth. The wine pours a bright ruby red, tending to garnet with it its aging, and its bouquet reveals aromas of cherry, plum, and spices. On the palate, it is full-bodied with lively acidity and vibrant flavors of red fruits, complemented by a fresh and long aftertaste. This traditional Brunello is rich and layered, with additional notes of dark cherry, leather, rosemary, and subtle vanilla, boasting robust tannins that demand both air and food.