



AZIENDA LOGHI Rosso Cinabro

REGION/ ORIGIN	Tuscany Orcia D.O.C.	WINEMAKER	Valentino Berni Marco Mocali
VINTAGE	2011	WINERY ESTABLISHED	2000
VARIETALS	85% Sangiovese 15% Colorino	VINEYARD(S)	Estate
ALCOHOL	14.5%	AGE OF VINEYARD(S)	11 years old
FERMENTATION	Stainless steel	SOIL TYPE	40% sand, 42% silt 18% clay
AGING	12 months	ELEVATION	280 meters
BARREL TYPE/ YEARS IN USE	225L French barrique 2-3 years old	FARMING METHODS	Organic/Natural
FILTER/FINING	Coarse filtering only	HARVEST TIME	Early October
TOTAL SULFUR RS	80mg/l 2g/l	PRODUCTION	6,000 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 2011 *Rosso Cinabro* is a remarkable example of the little known, and surely underappreciated, Orcia D.O.C. of Tuscany. Traditionally based on Sangiovese blends, this wine consists of 85% Sangiovese and 15% Colorino, the well-known blending grape that is aptly named for its intense dark color that it adds to other grapes. The hand-harvested fruit was brought in for natural fermentation in stainless steel and then was moved to age for one year in used French barriques. After a light filtering, the wine was bottled and rested for another year before released to the market. The result is serious and robust, yet still quite lively and fresh on the palate. Loads of earth-driven fruit, spice, and forest mushroom resound on the nose as well as in the mouth, giving way to a natural and fresh acidity that only the local Sangiovese can give. A beautifully remarkable and complex red, it will be long lived, as well as a wonderful accompaniment to rustic Italian fare anytime.