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AZIENDA LOGHI
Rosso Toscana

REGION/ ORIGIN	Tuscany Toscana I.G.T.
VINTAGE	2023
VARIETALS	70% Sangiovese 30% Merlot
ALCOHOL	13.66%
FERMENTATION	Stainless steel
AGING	6 months (only Merlot in oak)
BARREL TYPE/ YEARS IN USE	225L French barrique 1-2 years old
FILTER/FINING	Very light
TOTAL SULFUR RS	36 mg/l 1 g/l

WINEMAKER	Valentino Berni Marco Mocali
WINERY ESTABLISHED	2000
VINEYARD(S)	Estate
AGE OF VINEYARD(S)	20 years old
SOIL TYPE	40% sand, 42% silt 18% clay
ELEVATION	280 meters
FARMING METHODS	Organic/Natural
HARVEST TIME	Early October
PRODUCTION	30,000 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 *2023 Rosso Toscano* is a delightful and clean style wine, and is Valentino's largest production at this small estate in the Orcia Valley. Being a blend of the local Sangiovese, as well as Merlot, it is a common combination that has sprung forth to showcase the way international varietals can express themselves in the Tuscan landscape. The hand-harvested fruit was left to naturally ferment separately in stainless steel tanks, and once complete, the Merlot was moved to first and second use French barrique for 6 months before it was combined with the resting Sangiovese to age another year together in tank. A nose of fresh cherries, dark plums, lots of flowers, and crushed rocks, leads to a palate that is distinctly Tuscany. Rich in structure that is full of acidity and only the soft kind of chewy tannins. The Merlot seems to wrap its plush arms around the tight Sangiovese, melding together as a perfect match of fruit, structure, and length.