

AZIENDA AGRICOLA "LOGHI"

WINE IN TUSCANY



DENOMINATION:	IGT White Wine
NAME:	"Bianco Loghi"
PRODUCTION AREA:	San Giovanni d'Asso
GRAPE VARIETIES:	Trebbiano 70%, Malvasia 30%
SOIL:	Medium texture, developed on calcareous ground
CULTIVATION SYSTEM:	Spurred cordon with 8 buds per plant. Planting 2,80x0,80 m; density: 4500 grape-vines/hectare
ALTITUDE:	260-300 m above sea level
MICROCLIMATE:	mild winter with occasional frosts, hot summers with little rains.
PRODUCTION PER HA	70 hectolitres
CULTIVATION:	All processes are carried out taking account of the environment and the local culture, in order to try to interfere as little as possible with its natural course. The vineyard is carefully processed by hand, according to the principles of organic farming. The grapes are accurately selected prior the harvest in order to increase its quality. It depends on the run of the season, but the harvest is usually done during the last days of September.
VINIFICATION:	After the stripping, we do a pressing of the grapes and the juice is fermented at a controlled temperature of 23-25°C for about 15 days; the wine is aged in steel for 5 months, then put in bottles.

ORGANOLEPTIC CHARACTERISTICS:

COLOR: The wine has a beautiful shade of yellow not too full, clear up to the brilliance

NOSE: nose feel typical of the varietal Malvasia Bianca del Chianti, with a general balance based on floral bouquet and a slight herbaceous just mentioned. Very strong feeling of bread.

TASTE: The wine has a pretty cool entrance due to a good acidity, which is soon accompanied by a feeling of softness and warmth typical of the wines rather than alcoholic. In the end, you feel the "body" due to the presence of a good amount of extracted materials. The final sensation is a great balance of taste.

SERVING TEMPERATURE: 10/12°C; storage 8-10°C

SERVING SUGGESTIONS: this wine is the ideal accompaniment for fish dishes, light pasta dishes and cheeses of medium maturation.