

AZIENDA AGRICOLA "LOGHI"

WINE IN TUSCANY



DENOMINATION:	Red Tuscan wine I.G.T.
NAME:	"Rosso Loghi"
PRODUCTION AREA:	San Giovanni d'Asso (Siena) Tuscany
GRAPE VARIETIES:	Sangiovese 70%, merlot 30%
SOIL:	Medium texture developed in 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	55 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 before the harvest in order to increase its quality.
VINIFICATION:	15 days of fermentation (temperature below 30°), followed by maceration on the skins (10 days about), ageing in barrels and French oaks(barriques) for 3 months. Before being sold the wine lies in bottles for 2 months.
<u>ORGANOLEPTIC CHARACTERISTICS:</u>	
COLOR:	intense brilliant ruby red
SMELL:	the fruity aroma is intense, firm and clean, with sensation of cherry, typical of grapes, and a light and pleasant grassy note.
TASTE:	taste is smooth, full-bodied and round. Good persistence that leaves in mouth a sense of great balance.
SERVING TEMPERATURE:	10/12°C; storage 8-10°C
SERVING SUGGESTIONS:	red meat, game, roasts, Florentine steak and so on.