



**WHERE**  
ITALY

**WHAT**  
RED

**WHEN**  
ROMANTIC EVENING  
(OR AFTERNOON)

## TENUTA LENZINI 'CASA E CHIESA'

An honest-to-god labor of love.

### TENUTA LENZINI

**WINEMAKER** Michele Guarino  
& Benedetta Lenzini

**REGION** Lucca

**GRAPE VARIETY** Merlot

**SOIL** Sand, silt and clay

**AGE OF VINES** Planted 1993

**PRODUCTION** 30,000 bottles



### CONCEPTUAL DOPPELGÄNGER

Some folks just have a natural affinity for each other that is plain to the eye of all beholders. It can cause joy and jealousy in equal measures, given the uneven tempers of humans in general. Ignore the noise, and these relationships can produce all kinds of wondrous things: other humans, warm homes, happy plants, and even fabulous bottles of wine. Add in jaw-dropping scenery, deep history and

true passion and the results are unassailable, lest you look like a proper hater. Be a lover and drink it in with gusto - it's much more fun.

**VITI VINI** Certified organic and practicing biodynamic with intense passion. Hand harvest into small plastic bins. Foot crushing of whole berries. Spontaneous fermentation of free run juice only, in a mix of cement vats and stainless steel for approximately 20 days. Daily gentle pump overs to wet the cap, encourage moderate extraction and to reduce the temperature. After MLF completes, the wine is racked into stainless steel. At this point, the first SO2 addition is made to prevent bacterial spoilage. The wine remains in tank for 2 years where it stabilizes naturally. SO2 is added prior to bottling without filtration or stabilization.

**PRODUCER** 24 stunning ha in total, perched in the hills above Lucca in the town of Gragnano. 13 ha of vines and 4 ha of olives. The property was established in the 16th Century, and a history of French varieties planted in the area answers the questions- WHY MERLOT??? Interestingly, Napoleonic Bonaparte's sister, Elisa Bonaparte Baciocchi, lived near the Lenzini farm. In his reign, Napoleon had gifted Elisa two municipalities, Lucca and Piombino, so this is where she lived and ruled. Consequently, she planted vines in 1800, specifically, Merlot and Cabernet Franc. With this much history, it is fair to say that they qualify as indigenous to the areas. Franco Lenzini, Benedetta's

granddaughter, was inspired by the place, resurrected the property and developed it to its full, glorious potential. Now at the helm are Benedetta and her husband Michele, working tirelessly to produce expressive wines where human intervention is as non-existent as possible. In 2007, they converted to strictly organic and biodynamic practices, fulfilling their aspiration to maintain a lifestyle that respects the planet and maintains vitality in their soil. Their efforts focus to preserve the authenticity of the land and the grapes that grow on it. For Michele and Benedetta, it is spiritual--- what they refer to as emotional oenology.

