



WHERE
ITALY

WHAT
RED

WHEN
MOMENTS OF
ALTRUISM

TENUTA LENZINI 'IL SALVATAGGIO'

Help yourself and help some animals in need.

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 DOPPELGANGER

This is Agnes, or as we call her Aggie. She's always there for you. Spending time with dogs is proven to relieve stress and anxiety, lower blood pressure, and increase happiness. This is what Aggie does for us when she's around the office. She patiently posed for the portrait on this label, so of course she had to be the doppelganger for it. She spends most of her time at

home with her big sister and brother of the human variety, but when Mom brings her to the office, the whole mood is vastly improved. This wine will have a similar effect, making you just feel good about the world when you need it the most. Every bottle helps you by being delicious and helps pets in need by providing a donation. A true win-win!

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

"Il Salvataggio" means 'The Rescue' so for every bottle sold a donation will be made to Best Friends Animal Society. Their mission is to bring

about a time when there are No More Homeless Pets. They believe that by working together we can Save Them All. So Communal is proud to do a small part to help achieve that goal.

Tenuta Lenzini owns 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, Napoleon 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.

communal brands



CLASSIC WINE FOR MODERN PEOPLE