

## Lenzini Winery | 'Busce'

Toscana IGT

No distractions. Center yourself. Work it, feel it!

Denomination: Toscana IGT

Variety: Alicante Bouschet

Vineyard: Clayey and sandy soils. Organic and biodynamic farming

Age: 40 years old

Vinification: Fermentation in Stainless steel with indigenous yeasts



Big and juicy, this is not an old sneaker of a wine.

Let's start by introducing this grape. Created when botanist, Henri Bouschet, crossed Grenache with Petit Bouschet back in the mid-1800s. Wait! Those are not Italian grapes. Ding ding! 2 points, you are correct. This varietal came to Italy 150 years ago, before Napa was even on a map. Lucca was under the reign of France at the time, and without deep diving into an Italian **history lesson**, the short of it is, the French brought to Lucca what they knew, ergo Alicante Bouschet in Italy. Now, when you peel back the skin of an Alicante Bouschet grape, you'll see what separates it from the others. Unlike most other red grapes, which have clear flesh, Alicante Bouschet has red flesh. It is one of a few grapes that are red on the outside and the inside. These are precisely called Teinturier grapes, like our ol' pal Colorino. While they are both considered the workhorse of grapes and are known for their inky, thick skin that packs a punch of color, Alicante steps it up with layered fruits and bright minerality. Now add to this Lenzini's biodynamic farming, low yields, and low intervention in the winery! Oh, la la!

Buscè is a flirty wine- strong with a body that holds up, even in the warmer months. With its tongue-in-cheek label, Busce delivers the more pleasing qualities of Alicante and shows you what a workhorse can do if you give it time, concentration, and understanding. Peaches and red fruits are slightly macerated, supported by a backbone of minerality. Fresh with mischievous salinity; incredibly tasty!

