

Lenzini Winery | 'Home and Church'

Colline Lucchesi DOC

"There are aromatic nuances that you do not expect; sensory alchemies that cannot be explained except by rediscovering the expressiveness of nature, the origins of a territory."

Denomination: Colline Lucchesi DOC

Variety: Merlot 100%

Vineyards: Clayey and sandy soils. Organic and biodynamic farming

Age: 30+ years old

Vinification: Spontaneous alcoholic fermentation in tanks for 12-15 days without temperature control. No stabilization and no filtration.

Aging: 24 months in steel vats and in concrete tanks

"Casa e Chiesa" is the flagship wine of Tenuta Lenzini. An everyday red from their historic vineyard of biodynamically farmed Merlot grapes. Super comforting and fresh juice. It's vinified in steel and old porous concrete tanks which assist in articulating its rusticness, sincerity, and heartwarming, artisanal qualities. Let's not forget the salinity of this wine! By all means, this is naturally a gastronomic delight.

Lenzini's Merlot "Casa e Chiesa" is named after the location of the vineyard, between their house and the hamlet's historic church. Merlot vines have been grown in the hills of Lucca for centuries and grow with great vigor in soil that is successfully humming with biodiversity. There is a **minimally invasive approach** that forbids any form of intervention in the must- **thus no clarifications, no filtrations, and no addition of sulfites**. Fermentations take place **spontaneously** through the intervention of **indigenous yeasts** in tanks without any temperature control. This is followed by aging in **steel and cement for about 24 months**.

The nose screams of **dark-hued juicy fruit**: wild blackberries, tree-picked plums, and cherries. Reminders of rich soil, foresty bouquets, and bits of milled pepper alongside wafting scents of underbrush. **Mouthwatering freshness**, with a rustic enlivened tannic texture. Captivating!

