

Lenzini Winery | 'Lenzini Franco'

Toscana IGT

To be fittingly frank, folks fall for a fantastic Franc,
first and foremost, one named after Nonno Franco

Denomination: Toscana IGT

Variety: Cabernet Franc 100%

Vineyard: Clayey and sandy soils. Organic and biodynamic farming

Age: 40 years old

Vinification: Alcoholic fermentation with indigenous yeasts in concrete tanks; malolactic fermentation in oak

Refinement: 6 months in inox vats and in grès



To experience being transported over a crowd held up by many hands is an occurrence one never forgets. Surfing towards the stage by the spirited mob, buoyant, aqueous, and free, only to return to your feet across the venue. Oh, those were the days! Can you feel it? The sensation is merely a memory away.

Presenting Franco!

100% artisanal, 100% Cabernet Franc. A wine that weaves you through place and time creating memories along the way, undeniably the crowd surfing of wines. Whole cluster pressing starts with the feet. Franco ferments spontaneously in concrete tanks and really plays to your nose with frankly Franc aromas typical of the authentic grape variety. Cabernet Franc has taken residence as one of the French-borrowed principal grapes of Lucca. It's been in the hills since the early 1800s. Soft lusciousness cocoons your mouth, a lengthy, vegetal, and earthy finish. A total ride. Franco is a tribute to Benedetta's grandfather, who handed down to her the estate he started. Thanks for the memories Franco.