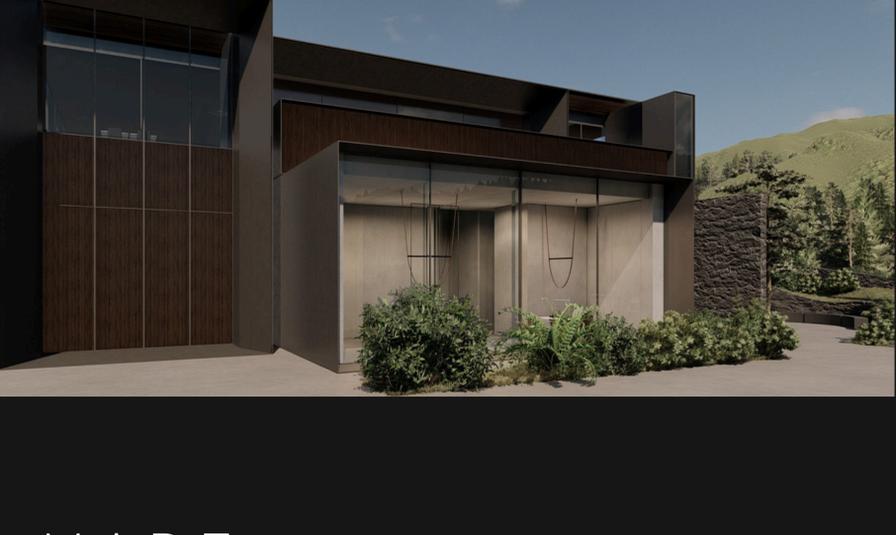




LENZO

WINERY



MADE IN SICILY

Lenzo Winery is a Sicilian project founded on the initiative of the entrepreneur Nino Lenzo: a passion started between Sicilian vineyards and the smell of crushed grapes. Love for the land and the culinary passion generated the idea of creating a wine cellar that not only accommodates the production of wine, but is also an area designed for sharing the typical flavours of the island.

The vineyard feels the sea.
We are in the province of Messina, in the Municipality of Ficarra.



Sicily is a Land of extraordinary climatic conditions, which allows the production of excellent grapes and the production of wines focused on excellence.

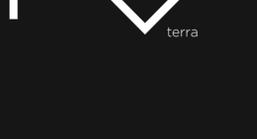
THE CONCEPT

Referring back to the oldest evidences of wisdom, our pictogram plays between these elements:

AIR, which the vine leaves absorb with numerous microelements, useful for plant growth.

EARTH as a water supply and mineral salts, from which the vine leaves absorb nutrients.

SPIRIT as a bridge between the physical and the spiritual: it is Man's ability to transform and combine the natural elements.



IN THE CELLAR

INSTALLATIONS

Our wine cellar is equipped with technological enological installations with high quality standards, in order to pay attention to the treatment of the grapes so as not to lose their peculiarities and to obtain a final product of excellence.

PROCESSING

During grape processing, particular attention is dedicated to the elimination of all elements other than grapes, known as MOG (Material Other than Grapes), such as plant residues, insects, pieces of inert materials or stones. Consequently, there is a double control and cleaning phase.

STORAGE

- 4 TANKS OF 75 HL
- 8 TANKS OF 50 HL
- 7 TANKS OF 25 HL
- 1 TANKS OF 20 HL
- 1 TANKS OF 15 HL
- 2 TANKS OF 10 HL
- 1 TANKS OF 5 HL
- 10 BARRIQUE OF 225 LT
- 10 TONNEAUX OF 500 LT
- MORE THAN 11 MOBILE TANKS



TASTING AREA

WE ARE SUSTAINABLE

There is a clear vocation that drives our project: **respect the nature, traditions and culture of this territory.** From this, every choice we make, from the new winery and hospitality project, passing through the processing in the vineyard to the finished product, is oriented towards a conscious and sustainable use of resources, to always enhance a balanced ecosystem. The various certifications we hold are a guarantee of this.



THE GRAPES

PERRICONE, NERO D'AVOLA, NOCERA, GRILLO AND CABERNET SAUVIGNON



The great passion for our land and the incredible potential of its vines are the ingredients that make Lenzo wines authentic. From this premise a very precise intention: only respectful and never invasive production capacities in the use of the land and in the development of processes for a green and eco-sustainable company vision.



TRITTER

Nero d'Avola, Cabernet Sauvignon, the blend is completed with Nocera. With a ruby red color, it shows a fragrant bouquet of undergrowth and light pepper notes.



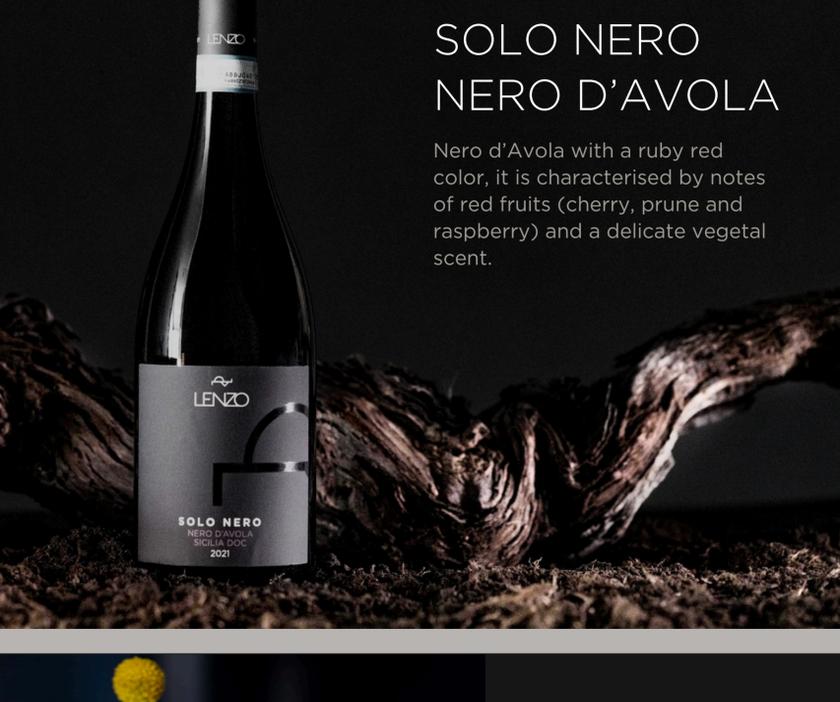
PERRICONE

With a ruby red color, it is characterised by notes of red fruits, with delicate spicy notes especially of juniper and black pepper, justly mineral.



SOLO NERO NERO D'AVOLA

Nero d'Avola with a ruby red color, it is characterised by notes of red fruits (cherry, prune and raspberry) and a delicate vegetal scent.



ENCUENTRO

Nero d'avola e Cabernet Sauvignon. With a ruby red color, it shows a fragrant bouquet of red fruit and pepper combined with elegant balsamic and liquorice notes.



ATTIA

Cabernet Sauvignon, Nero d'avola, the blend is completed with Nocera and other black grapes. With a ruby red color, powerful vinous scents on the nose.



IL GRILLO DI LENZO

Straw yellow to shining green in colour, it offers a fresh bouquet on the nose with notes of white-fleshed fruit such as peach and cantaloupe melon.



STELLARE

ancillary method



Fruit of ancient wine-making techniques transmitted from generation to generation, refining by our founder Nino Lenzo, together with his father some 50 years ago.

Golden straw yellow in colour, fresh and complex with notes of citrus fruits. Fresh and vibrant in the mouth, it is characterised by an exceptional permanence on the palate and good aromatic persistence. Created using the ancestral method, the wine is left to re-ferment naturally in the bottle and thanks to the residual sugar its fermentation into sparkling wine takes place.

Limited edition of one thousand bottles.

L'ORANGE DI LENZO

Orange-yellow in colour, it has a characteristic, delicate and persistent aroma. Its flavour is fresh, balanced and persistent.



SOLO NERO NOCERA

Nocera with deep, intense ruby reflections. Notes of white pepper, geranium and summer fruit, ripe plums and figs.



SOLO NERO CABERNET SAUVIGNON

Cabernet Sauvignon with an intense purple colour. The nose reveals delicate hints of sage, rosemary and eucalyptol.



TRITTER RISERVA

Cabernet Sauvignon with an intense purple colour. The nose reveals delicate hints of sage, rosemary and eucalyptol.



TRITTER RISERVA

Nero d'Avola, Cabernet Sauvignon, the blend is completed with Nocera. With an intense red colour tending towards garnet, it has a fragrant bouquet of undergrowth and slight notes of pepper.

SOLO NERO NERO D'AVOLA RISERVA

Nero d'Avola with an intense ruby red colour, distinguished by notes of red fruits (cherry, plum and raspberry) and a slight vegetal hint.



IL GRILLO DI LENZO RISERVA

White wine with a straw yellow colour, distinguished by notes of white-fleshed fruit (peach and cantaloupe melon).



GRENNE GRAPPA BIANCA

White grappa. Alcohol content 45% vol.



GRENNE GRAPPA AGEING IN BARRIQUE

Grappa aged in barrels. Alcohol content 45% vol.





GIFT BOX 1 BOTTLE 1.5L

The Lenzo Winery Gift Box is a perfect gift box for any occasion. This elegant box, available in the 1.5-litre bottle format, allows you to create a unique gift by choosing from three exceptional labels: Solo Nero, Tritter and Encuentro.

Each bottle is a tale of the history and passion of our winery, enhancing the authentic and refined flavours of our wines. Choosing a Lenzo Winery Gift Box means giving the gift of an unforgettable sensory experience that celebrates the art and tradition of fine wine.



GIFT BOX 1, 2 AND 3 BOTTLES

The Lenzo Winery Gift Boxes are ideal gift boxes for any occasion. Available in elegant formats of 1, 2 or 3 bottles, they offer the freedom to compose the ideal gift by choosing from six extraordinary labels: Il Grillo di Lenzo, Attia, Solo Nero, Tritter, Encuentro and Perricone.



Each bottle tells the story and passion of our winery, enhancing the authentic and refined flavours of our wines.

For an extra touch, you can also opt for a Gift Box combining two bottles of wine with a fine 500ml bottle of extra virgin olive oil.



Wine and territory have always linked people and passions in Sicily, a land kissed by the sea, the winds, the sun and above all a land of infinite gastronomic and cultural contaminations.

Respecting precisely this natural Sicilian condition, our project wants to propose itself as an authentic moment of sensory experience. The conditions are all there: a unique landscape, a contemporary vision of cellar hospitality, products that respect tradition and production engineering in step with the times.

Only one condition remains open: the personal curiosity to get involved in this 'Lenzo experience'.

OUR EXTRA VIRGIN OLIVE OIL

A quality product born from a passion for olive growing and the transmission of that ancient 'savoir faire' typical of good traditions that still today in the identity of flavours, together with contemporary attention to production processes.



LENZO oil is the flagship brand of the **Green Valley Organic** line. It is a bright green, intensely fruity extra virgin oil with a clean and dynamic taste, an extremely balanced blend with delicate hints and herbaceous-floral aromas. Born out of a passion for olive growing aimed at producing quality extra virgin olive oil, it has fostered the meeting of generations up to the present day.

LENZO oil is not only an extra virgin olive oil, it is also the symbol of our sustainability project, coming from cultivations that are managed with full respect for biodiversity and safeguarding ecosystems.

Our goal is to offer our customers a product that, in addition to its healthy component, expresses fragrances that gratify the palate and enhance the typical dishes of Mediterranean cuisine, thanks to the exposure to sea winds that gives our oil unique scents, enriching it with flavour and intense perfume.

WHERE TO FIND US

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