



TOMMASI[®]
Viticoltori dal 1902

Le Fornaci Lugana

DENOMINAZIONE DI ORIGINE CONTROLLATA

This intense and harmonious wine, which combines structure with elegance, comes from the historic Lugana zone on the southern shore of Lake Garda.

TASTING NOTE

Intense and bright yellow
on the nose it is fruity and fragrant,
with notes of tropical fruit and grapefruit.
The taste is dry and harmonious
and it has an elegant freshness.
It is intense, persistent and mineral
with the typical hint of almond finish.

GRAPES

Turbiana 100%

ORIGIN

Guyot-owned vineyards in Sirmione
planted with a high density.
One parcel is on a calcareous soil, variously
stratified and clayey, the other two has a
more sandy composition and it is rich in silt.
The selection of the grapes from the clay
soil gives body and structure, the sandy soil
instead gives aroma and elegance.

www.tommasi.com



VINIFICATION and MATURATION

Lugana Le Fornaci is obtained from an
accurate harvest of the grapes, followed
by slow fermentation at controlled
temperature (14 ° / 18 °) and
stripping by natural sedimentation,
Aging for about 3 months on lees and fine
yeasts followed by aging in steel.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

Ideal as an aperitif, with appetizers and
finger food, it enhances preparations based
on lake and sea fish.
Excellent with savory first courses, risotto,
delicate meats and with fresh cheeses.

BOTTLE SIZE

750 ml



TOMMASI · FAMILY · ESTATES