



TOMMASI
Viticoltori dal 1902

Le Fornaci Lugana Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA

*A superb example of the maximum expression of wine from Lake Garda,
a perfect combination of the Turbiana grape variety and the terroir: a Lugana Riserva of great character.*

TASTING NOTE

Brilliant golden highlights characterize this harmonious wine, along with its intense, evolved aromas. The rich bouquet blends together fresh, mineral notes with those of ripe yellow fruit, and the concentrated flavor combines floral and citrusy sensations with delicate honeyed notes and an elegant aftertaste of vanilla and walnuts. The finish is long and mouth-filling, intriguing and persistent.

GRAPES

Turbiana 100%

ORIGIN

The grapes are exclusively selected from our vineyard Le Fornaci next to Sirmione, which is the larger one, is flat and is characterized by hard clay. This is the deep heart of the Lugana denomination, custodian of the traditional "lake" and mineral style.

Here the soils are more compact and calcareous, variously stratified and rich in clay and give few clusters, but of great richness and concentration, perfect for making a white destined to represent the qualitative peak of Lugana production, and to be produced only in the best vintages.

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VINIFICATION and MATURATION

After manual harvesting and the selection of the finest bunches, a delicate, soft pressing of the whole clusters takes place. There is a strict vinification protocol: fermentation in stainless steel tanks for 10/12 days then the 25% refines in 500 L French oak barrels and 75% in stainless steel tanks for 18 months, before being blended together, bottled, and kept for a further six months in bottle.

ALCOHOL

13,5% vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

It may be enjoyed simply enhancing the typical flavors of Lake Garda: some toasted bread drizzled with a little extra virgin olive oil and aromatized with grated lemon zest, basil leaves and a few olives. Its rich flavor suggests pairing it – apart from with freshwater fish – with pasta dishes, moderately mature cheeses, and also meat main courses.

BOTTLE SIZE

750 ml



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