



**TOMMASI**<sup>®</sup>  
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](http://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



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