



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, on 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 Desenzano del Garda 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.

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VINIFICATION and MATURATION

Lugana Le Fornaci is obtained from an accurate harvest of the grapes, whose skins stay for one day in contact with the must at low temperature. Followed by stripping by natural sedimentation, slow fermentation at controlled temperature (14 ° / 18 °). 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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