



TOMMASI
Viticoltori dal 1902

Le Fornaci Rosé

VINO ROSATO

An exclusive wine that is a celebration of Lake Garda's terroir, with its grape varieties, aromas, and flavors. It is the result of a very careful selection of Turbiana, the premium grape of the Lugana area, and of Rondinella, an indigenous variety of the Valpolicella zone, as well as of the particular processing of their musts during vinification.

TASTING NOTE

The pale pink hue, with highlights that are reminiscent of rose petals, introduces a rich bouquet: fragrant and fine, with aromas of pink grapefruit, peach blossom, mineral hints, and mandarin orange zest. Matured in stainless steel, it offers a fresh, fruity, subtle flavor. Its vibrant acidity again recalls notes of citrus zest, and the finish is persistent and harmonious.

GRAPES

90% Turbiana, 10% Rondinella

ORIGIN

A selection of Turbiana from the vineyards of the Le Fornaci estate just outside Sirmione and Rondinella from a vineyard owned by the Tommasi family at Peschiera del Garda: an encounter between two enchanting shores of Lake Garda.

www.tommasi.com



VINIFICATION and MATURATION

The Turbiana and Rondinella are carefully selected, harvested at the same time, and brought to the winery. They are put - separately - into the press to macerate for one hour. This phase of skin contact, in which the substances that give the wine its particular color are released, is the most sensitive. The grapes (again separately) then undergo a very gentle pressing for 2 hours, from which the free-run juice of the two varieties is obtained. At the end of these delicate processes, the two musts are blended together. The resulting liquid is chilled and racked, and then inoculated with selected yeasts. The alcoholic fermentation is maintained at controlled temperatures of between 15° and 18°C for 10 days; the wine then matures for 4 months in stainless steel.

ALCOHOL

12,5% vol.

SERVING TEMPERATURE

10-12°C

SERVING SUGGESTIONS

Served cool, it is perfect as an aperitif or with delicately flavored hors d'oeuvres. It is excellent with fish main courses or Asian dishes, and ideal for accompanying pizza; its versatility makes it a wine for any time of year and for any occasion.

BOTTLE SIZE

750 ml



TOMMASI · FAMILY · ESTATES