



Le Fornaci Lugana

Country: Italy Region: Verona

Type: White Varietal: Turbiana

Format: $6 \times 750 \text{ml}$

BC AB SK MB

+30613 +846132

Speculative Allocated

TASTING NOTES

Colour: Moon yellow colour.

Aroma: The perfume is clean and spicy, highlighted by delicious hints of tropical

fruit.

Taste: Elegant and well-balanced. Medium-bodied taste with a clean, crisp finish.

Food: Excellent with sea food and cold white meats, light appetizers and soups.

AWARDS & ACCOLADES

 $2024 \sim 90$ Points. "The 2024 Lugana Le Fornaci bursts from the glass with a pungent array of tropical citrus and florals complementing green melon. It entices with its fruit-forward personality, nicely offset by a tinge of sour lemon and salty minerals. The 2024 leaves the palate completely reset and aching for another sip as nuances of mint slowly fade." - Eric Guido - Antonio Galloni's Vinous, Sept/2025

OTHER INFO

This is the flagship white wine of the Tommasi family. It is made from the magnificent parcel of the south shore of Lake Garda. Wine is fermented in stainless steel tanks for 5-7 days and 5 months maturation in stainless steel tanks.

