

Le Fornaci Lugana



Country:	Italy	Region:	Verona
Type:	White	Varietal:	Turbiana
Format:	6 x 750ml		

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 ~ 91 Points. "Tommasi's Le Fornaci Lugana from Veneto is a vibrant, medium-bodied white wine crafted from 100% Turbiana with notes of tropical citrus, honeydew melon, white florals and yellow plum. This dry wine displays pungent aromatics and fruit-forward personality that entice with every sip. Serve it well chilled with fish tacos as the wine's zesty character complements the fresh toppings, or pair it with grilled whitefish where the wine's maritime minerality enhances the delicate fish. Winemaker Giancarlo Tommasi crafts this gorgeous Lugana with a tinge of bitter lemon and briny complexity, finishing with hints of chamomile that slowly fade while leaving the palate completely reset and yearning for another taste. Turbiana is native to the Lugana region, and this intensely fragrant example showcases the grape's distinctive almond and citrus-smoke profile. This fruit-forward wine represents excellent quality and will drink beautifully through 2027." - Natalie MacLean, Feb/2026

2024 ~ 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

2024 ~ 90 Points. "Many are attracted to the intense floral notes combined with citrus. On the palate, the flavours are bold, blending lime, grapefruit, and honeysuckle with salty almonds. The taste is dry, and the style is elegant with a mineral finish. It makes a fantastic seafood wine, ideal for the West Coast. Le Fornaci, produced by the Tommasi family, is a Lugana DOC from the southern tip of Lake Garda, due east of Verona. Historically, Lugana has been the beverage of choice for tourists visiting Lake Garda each year. The DOC spans two Italian regions: Lombardy, with 90% of the vines on the western side; and Veneto, where 60% of the winemaking occurs. Le Fornaci, meaning 'the Furnace,' is named after a local Roman brick kiln, but the spotlight is on the turbiana grape. Initially thought to be a Trebbiano variety (known as Trebbiano di Lugana until 2008), DNA analysis confirmed it is a close relative of verdicchio, which is widely cultivated in the Marche region. The grapes are hand harvested at night by machine and then shipped to the Tommasi winery in Pedemonte di Valpolicella. The fermentation takes place in stainless steel tanks, with no malolactic fermentation or oak, preserving its freshness as it ages briefly (three months) on its lees." - Anthony Gismondi - Gismondi on Wine, Feb/2026

2024 ~ "Pale golden yellow with lustre. Pronounced aromas of tropical fruits, slightly lush melon and unripe banana. On the palate, nice acidity and drive on the mid-palate, then a slight bitterness on the generally well-balanced finish." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2025

2024 ~ "This wine knows how to start a party, like the first splash in the pool on a hot day. Red apples and wet stones bring their fresh game while honeysuckle floats through the room. The palate keeps that playful vibe going, candied fruits and bright citrus getting a lift from subtle spritz." - Jeff Porter - Wine Enthusiast, Apr/2026

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.



For more information, please contact International Cellars Inc.
200-1122 Mainland Street, Vancouver, BC V6B 5L1
604 689 5333 info@international-cellars.com
www.international-cellars.com