



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

2023 ~ "Light and easy-drinking, this crisp white offers hints of melon, green almond and orchard blossoms."
 - Alison Napjus - Wine Spectator, Aug/2024

2022 ~ 91 Points. "This Lugana, from Valpolicella experts, Tommasi, is a ripe and mineral expression of the local Turbiana variety. Aromas of lemon leaf, subtle apricot skin and sweet, creamy yellow fruits mingle with a smoky nuance. Intense and pithy, fresh and floral, its succulent yellow fruit flavours develop notes of citrus peel on the finish. Gorgeous." - Decanter, Jun/2023

2022 ~ 90 Points. "The 2022 Lugana Le Fornaci is remarkably fresh, with a vivid blend of green apples and minty herbs complemented by sweet spice. This opens with a pleasant inner sweetness offset by crunchy mineral tones, displaying an attractive mix of candied citrus and ripe green melon. It finishes with medium length and youthful tension as a salty flourish calls the taster back to the glass." - Eric Guido - Antonio Galloni's Vinous, Dec/2023

2022 ~ 90 Points. "Le Fornaci, made by the Tommasi family, is a Lugana DOC from the southern tip of Lake Garda due east of Verona. Historically, Lugana has been the drink of tourists visiting Lake Garda every year. The DOC straddles two Italian regions: Lombardy, with 90% of the vines to the west; and Veneto to the east, where 60% of the winemaking occurs. Le Fornaci, or the Furnace, is named for a local Roman brick kiln, but the show's star is the turbiana grape. Originally thought to be a trebbiano variety (it was called Trebbiano di Lugana until 2008), DNA testing confirmed it is a relative of verdicchio, grown widely in the Marche. The grapes are night harvested by machine and shipped to the Tommasi winery in Pedemonte di Valpolicella. The fermentation occurs in stainless steel tanks with no malolactic fermentation and no wood to keep it ultra fresh as it ages briefly (3 months) on its lees. You will love the intense white florals with additional citrus aromas. On the palate, the flavours are bold, mixing lime, green apple and honeysuckle with salty almonds. It is a fabulous seafood wine that is perfect for the West Coast." - Gismondi on Wine, Feb/2024

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.



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