



## Le Fornaci Lugana Riserva

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

BC	AB	SK	MB
+511855			
Speculative			

### TASTING NOTES

**Colour:** Pale yellow with brilliant golden highlights

**Aroma:** A rich bouquet that harmoniously combines fresh, mineral notes with those of ripe yellow fruits

**Taste:** Hints of floral and citrus notes, as well as delicate honeyed tones, and an elegant aftertaste of vanilla and walnuts. The wine is broad in the mouth, with fresh tangy notes on the end palate. It has a long, intriguing, mouth-filling finish, with crisp acidity and well-balanced structure.

**Food:** A top-quality wine that enhances the typical cuisine of Lake Garda, combining perfectly with freshwater fish, pasta dishes and moderately mature cheeses, but also with meat-based main courses.

### AWARDS & ACCOLADES

2021 ~ 91 Points. "On the nose there's an interplay of orchard fruit, spicy herbs and fresh nuts. Juicy and tense, with a medium body and smooth texture. I like the volume and light phenolic undertones." - James Suckling, Jul/2024

2021 ~ 90 Points. "Very pale straw yellow with silver reflections. Melon, banana and lime blossom on the nose with a slight spiciness. On the palate it is rather lean, fresh and with grapefruit aromas and a medium finish." - Othmar Kiem & Simon Staffler - Falstaff, Oct/2024

2020 ~ 93 Points. "The 2020 Lugana Riserva Le Farmaci lifts from the glass with a tropical flourish of citrus and flowers, as hints of nectarine and sweet spice form the core of its seductive bouquet. Soothingly round and supple, this finds lovely contrasts through a core of sour lemon-lime and saline minerals, coming across as ripe in style yet perfectly refined. The 2020 tapers off classically dry, with tremendous length. What a beauty. The Lugana Riserva is refined in a combination of stainless steel and 25% French barriques." - Antonio Galloni's Vinous, Dec/2023

## OTHER INFO

A substantial white, produced entirely from Turbiana grapes, which matures partly in wood giving it greater structure and complexity. After manual harvesting and the selection of the finest clusters, a delicate, soft pressing of the whole bunches takes place. Our vinification protocol is very strict: fermentation of 25% of the must in 500-hectoliter French oak barrels and 75% in stainless steel; both wines mature for 18 months, followed by blending of the two, bottling, and 6 months' bottle-aging.



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