

TOMMASI

(Above) The Le Fornaci vineyard sits in the historic Lugana zone, near the shores of Lake Garda and the town of Sirmione.



Lugana Le Fornaci 2023

Lugana DOC, Italy

ESTATE

Tommasi has historically been and continues to be a standard bearer of the Amarone appellation. The Tommasi family owns vineyards on the most prestigious hills of the Valpolicella region, and they work only with grapes they grow, an important quality decision and reflection of their deep connection to the Valpolicella soil. Through its commitment to quality and tradition, Tommasi has established itself as one of the principal ambassadors of Amarone and the entire Valpolicella region in the world.

WINE

Le Fornaci hails from Lugana, a trendy, growing appellation on the southern shores of Lake Garda. Tommasi has long owned an estate in the village of San Martino della Battaglia, where they produce elegant white wines made from the indigenous and largely unknown Turbiana grape. The unique clay-rich soils and moderate climate of Lugana, combined with the unique grape variety, yields full flavorful wines with citrusy flavors and high acidity that are capable of aging for more than a decade.

VINEYARD

There are two vineyard sites from which the grapes are sourced: Le Fornaci, which lies close to the lake, just 2 miles south of Sirmione, the famous resort town of Lake Garda, and San Martino, which is located further inland. *Soils:* The soils at the Le Fornaci site are characterized by a particularly dense clay, which contributes a greater sense of structure to the wines, while the soils at San Martino are sandier and tend to produce wines with more intense aromas.

WINEMAKING

Variety: 100% Turbiana

Fermentation: Following a delicate harvest, the fruit is fermented with skin contact for one day at low temperatures. After stripping by natural sedimentation, a slow fermentation continues at 14 ° / 18 °C.

Aging: 3 months on its lees and the fine yeasts in stainless steel

Alcohol: 12.5%