

Italian Wines in the World: Tommasi's Le Fornaci Lugana DOC

scritto da Giovanna Romeo | 30 Ottobre 2021



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Le Fornaci

LUGANA

DENOMINAZIONE DI ORIGINE CONTROLLATA

2020

TOMMASI

Lugana DOC Le Fornaci is not only a great harmonious and long-living white wine, but also a slender taste that brings out a unique territorial culture, rich in peculiarities and privileged for its advantageous position. From both plots of limestone-based soils and sandy soils located in the vineyards in Sirmione – the southern shore of Lake Garda -, this wine is an expression of Turbiana in purity, with full balance and great elegance. Sustainability, integrated production and the use of natural products for agriculture in compliance with the protection of environmental resources are the most important drivers of the vineyards' management. Harvest is made by night, preserving firm and juicy berries which, thanks to a controlled temperature fermentation, amplify the fruit and terroir notes. The sip thus fluctuates between the freshness of the green apple, the acidulous tension of grapefruit, the roundness of acacia flowers, moving curiosity towards an olfactory, full, aromatic, deeply seductive intensity.

A perfect label for all occasions and for multiple combinations. We tasted it with tomatoes stuffed with Roccaverano robiola cheese flavored with basil.

Company Profile

Tommasi is the story of a family told through the great love for wine and hospitality. A story that involves four generations who have expressed their passion in areas dedicated to excellence and which have made quality their mission. Le Fornaci is the project of the Tommasi family, which aims to enhance the Lugana doc and its territory, Lake Garda. Strongly believing in wine and in the Lugana area, the Tommasi family has cultivated the dream of being able to expand and expand the project. Tenuta Le Fornaci covers 45 hectares of vineyards, all planted with the only native vine, the Turbiana, with the high-density guyot system.

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