

Italian Wines in the World: Tommasi's Le Fornaci Rosè

scritto da Giovanna Romeo | 25 Novembre 2021



That of the Tommasi family is a long history marked by numerous successes. The first plots were purchased starting right from the Veneto region in Valpolicella Classica, the place of origin where they valued the winemaking tradition and a significant link with the territory. Other landscapes, other expressions and new labels followed, distant journeys in a crescendo of skill, resourcefulness, and foresight.

Le Fornaci Rosé is no exception, gathering acclaim, confirming that it is a wine steeped in the precious civilization of the vine.

The birth of a different project, a rosé from the Garda area and from three vineyards spread over 45 hectares, two inland and one, larger, near the lake, fascinates and intrigues. Wines that read harmony, precision in the vineyard and in the cellar, alchemy of a work of discipline that does not exclude instinct and pleasure.

Le Fornaci Rosé Turbiana, with a balance of Rondinella – an indigenous grape variety of Valpolicella – in an ensemble of pure pleasure. Green agronomic approach and very few mechanical interventions are, also for this production, the attentions of the Tommasi family; the grapes are harvested with a nighttime harvest, pressed separately to obtain a free-run must that will be blended only later and will benefit exclusively from aging in steel.

A fresh, lively, versatile chalice, it moves through the mouth with persistence and lightness, perching on a texture of fruit and mouthwatering savoriness.

Pomegranate, karkadè, raspberry, pink grapefruit open to a density of acidity well woven into a subtle body of decisive elegance.

Sip at a temperature of 10 degrees, exotically paired with a Tandoori Chicken.

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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