



# Lugana Le Fornaci 2018

## Lugana DOC

### ESTATE

Tommasi has always been a standard bearer of the wines of the Veneto, and one of the most important quality producers in the region. The family-run estate was founded in 1902 by Giacomo Tommasi in the village of Pedemonte, which lies in the heart of the Valpolicella Classico region that extends north-west of Verona. Renowned for their Amarone, the Tommasi family has steadily expanded their holdings in other areas of the Veneto and other regions, and now own a total of 1,400 acres under vine between the Veneto, Tuscany, Puglia, Basilicata and Oltrepo Pavese. As has been the case since the winery's establishment, the family works only with grapes they grow, an important quality decision and reflection of their deep connection to the local terroir.

### 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. In the unique clay-rich soils and moderate climate of Lugana, the variety yields full-flavored wines with citrusy flavors and high acidity, 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.

*Soil Composition:* 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.

*Grape Varieties:* Turbiana

### WINEMAKING

*Fermentation and Aging:* The wine is fermented in stainless steel tanks for approximately 7 days. It then matures in tank for a further 5 months before being bottled.

*Alcohol:* 12%

### TASTING NOTE

The nose is clean and spicy, highlighted with delicious hints of tropical fruit. Medium-bodied taste with a clean, crisp finish. Excellent with seafood, light appetizers and soups.