



Technical Information

Style: Still, White

Varietal(s): 100% Turbiana

ABV (%): 12.5

pH: 3.13

Residual Sugar (g/L): 3.3

Total Acidity(g/L): 6.05

Volatile Acidity(g/L): 0.28

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Tommasi Le Fornaci Lugana is made from 100% Turbiana grown in Tommasi's high-density, Guyot-trained vineyards in Sirmione, in the historic Lugana area on the southern shore of Lake Garda. One parcel is planted on stratified calcareous clay soil, giving body and structure, while the other parcels have a sandier composition rich in silt, contributing aroma and elegance. This combination supports an intense, harmonious Lugana with freshness, minerality and clear varietal definition.

Packaging Information

Barcode: 8004645359105

Case Weight (g): 900

Case Dimension (mm): L25 x W16 x H33

Bottle Weight (g): 1450

Bottle Dimension (mm): H30, Dia8

Type of Closure: cork

Vintage Notes

NA

Vinification

Le Fornaci Lugana is produced from carefully harvested Turbiana grapes. Fermentation takes place slowly at controlled temperatures of 14–18°C, followed by natural sedimentation. The wine then ages for around three months on lees and fine yeasts before further ageing in stainless steel. This approach preserves the freshness, purity and mineral character of Lugana, while adding texture and aromatic complexity.

Tasting Notes

Intense bright yellow in colour. The nose is fruity and fragrant, with tropical fruit and grapefruit notes. The palate is dry and harmonious, with elegant freshness, mineral definition and a persistent structure. Medium-bodied and balanced, it combines aromatic lift with the texture typical of Turbiana from Lugana. The finish is long, fresh and mineral, with the variety's characteristic almond note.

Food Pairing

Serve as an aperitif or pair with antipasti, finger food, lake fish, seafood, savoury risotto, delicate white meats, fresh cheeses or light Mediterranean dishes.