

Tommasi

Tommasi Le Fornaci Rose

Lugana, Lombardy, Italy

2025



Technical Information

Style: Still, Rose

Varietal(s): 90% Turbiana ,10% Rondinella

ABV (%): 12.5

pH: 3.17

Residual Sugar (g/L): 3.1

Total Acidity(g/L): 6.05

Volatile Acidity(g/L): 0.28

Other Information

Dietary:

Suitable for Vegetarian: No

Suitable for Vegan: No

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Tommasi Le Fornaci Rosé 2025 brings together Turbiana from the Le Fornaci estate just outside Sirmione and Rondinella from a Tommasi family vineyard at Peschiera del Garda. The wine reflects two shores of Lake Garda, combining the freshness and structure of Turbiana with the red-fruited delicacy of Rondinella. This cross-lake selection gives a pale, mineral and citrus-led rosé suited to aperitif service and versatile food pairing.

Packaging Information

Barcode: 8004645359204

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

Turbiana and Rondinella are carefully selected, harvested at the same time and brought to the winery. Each variety is pressed separately, with one hour of maceration to extract the delicate colour. The grapes are then gently pressed for two hours to obtain the free-run juice. The two musts are blended, chilled, racked and inoculated with selected yeasts. Alcoholic fermentation takes place at 15–18°C for ten days, followed by four months' maturation in stainless steel.

Tasting Notes

Turbiana and Rondinella are carefully selected, harvested at the same time and brought to the winery. Each variety is pressed separately, with one hour of maceration to extract the delicate colour. The grapes are then gently pressed for two hours to obtain the free-run juice. The two musts are blended, chilled, racked and inoculated with selected yeasts. Alcoholic fermentation takes place at 15–18°C for ten days, followed by four months' maturation in stainless steel.

Food Pairing

Serve chilled as an aperitif or pair with delicate hors d'oeuvres, fish dishes, Asian cuisine, pizza, seafood, sushi, summer salads or lightly spiced dishes.