



Le Fornaci Lugana Riserva

Country: Italy Region: Veneto

Type: White Varietal: Turbiana

Format: $6 \times 750 \text{ml}$

BC AB SK MB

+511855

Speculative

TASTING NOTES

Colour: Pale yellow with brilliant golden highlights

Aroma: A rich bouquet that harmoniously combines fresh, mineral notes with those

of ripe yellow fruits

Taste: Hints of floral and citrus notes, as well as delicate honeyed tones, and an

elegant aftertaste of vanilla and walnuts. The wine is broad in the mouth, with fresh tangy notes on the end palate. It has a long, intriguing, mouth-

filling finish, with crisp acidity and well-balanced structure.

Food: A top-quality wine that enhances the typical cuisine of Lake Garda,

combining perfectly with freshwater fish, pasta dishes and moderately

mature cheeses, but also with meat-based main courses.

AWARDS & ACCOLADES

 $2019 \sim 92$ Points. "The 2019 Lugana Riserva Le Fornaci bursts from the glass with a wild mix of exotic florals, sour melon, lime zest and crushed rocks. This is softly textured yet full of zesty tension with brisk acidity and saline minerals complementing citrus-tinged green apple. The 2019 lingers on, potent yet spicy and fresh." - Antonio Galloni's Vinous, Mar/2023

 $2019 \sim 92$ Points. "Partially oak aged, this Riserva takes the standard Le Fornace recipe and takes it up a notch. Floral and spicy, its aromas of melon, stone fruits and citrus peel introduce a medicinal character in the mouth, underlining rich, ripe apricot, a touch of creaminess, some spice, and slivers of orange peel and wood. It finishes really vibrant, fresh, saline and long. A great option with smoked fish." - Decanter, Jun/2023

 $2019 \sim 92$ Points. "Rich straw yellow. Fragrant nose, white peach, lychee, jasmine tea and chamomile, flint notes. On the palate cheery, with clear bright fruit, a light tension, fine, salty on the finish." - Falstaff, May/2023

2019 ~ 92 Points. - I Vini Di Veronelli 2023

 $2019 \sim 90$ Points. "The Tommasi 2019 Lugana Riserva Le Fornaci offers citrus, cut grass and pear. The fruit is tonic and fresh in this vintage, and with the extra bottle time that gives this wine Riserva status, you also get light saffron spice and crushed limestone. I tasted number 2,511 of 10,776 bottles produced. There is a note of soft sweetness on the close." - Robert Parker's Wine Advocate, Oct/2023

2019 ~ 2 Bicchieri - Gambero Rosso

OTHER INFO

A substantial white, produced entirely from Turbiana grapes, which matures partly in wood giving it greater structure and complexity. After manual harvesting and the selection of the finest clusters, a delicate, soft pressing of the whole bunches takes place. Our vinification protocol is very strict: fermentation of 25% of the must in 500-hectoliter French oak barrels and 75% in stainless steel; both wines mature for 18 months, followed by blending of the two, bottling, and 6 months' bottle-aging.

