

Alto Mincio
I.G.T.

Reserve Le Falme

Awards:

- 2005 *Diploma di Gran Menzione* – Vinitaly
- 2006 *Diploma di Gran Menzione* – Vinitaly
- 2014 *Quattro Rose Camune* – Guida ViniPlus
- 2016 *Medaglia di Bronzo* - Decanter WWA
- 2017 *90/100 punti* - 5StarWine
- 2018 *Gran Medaglia d'Oro* -




CANTINA GOZZI
DAL 1920



Grapes: Moscato Giallo

Vintage: 2018

Alcohol content: 14%

Vineyard: on pebbly and calcareous ground

Training system and production: guyot with a production of 80q/ha

Harvest: manual, in small clates in september

Vinification: in stainless steel tanks at controlled temperature (17°C)

Refinement: 12 months in used barriques

Color: bright yellow, with golden reflexes

Aroma: a captivating bouquet, intense and with a good persistence. Very aromatic and flowery, a varietal characteristic

Flavour: deep and powerful. Dry. It shows notes of wild herbs and spices

Food pairings: aperitifs, matched to medium-seasoned cheeses, grilled sea fish and shellfish, fish soups or pumpkin "tortelli", typical in the Mantova tradition. Fantastic also as a "meditation wine"

Best served: 10-12°C