

MANTOVA  
I.G.T.

## 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