



Le Falme

Provincia di Mantova Bianco IGT

Grapes: 100% Moscato Giallo

Vintage: 2016

Alcohol content: 14,5%

Vineyard: on pebbly and calcareous ground, typical in the Mantova's morainic hills. They are trained with the Guyot system, producing ca. 80q/ha.

Harvest: late, manual, in small crates.

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

Ageing: 12 months in used barriques.

Colour: 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.

Pairings: aperitifs, matched to medium-seasoned cheeses, grilled fish and shellfish, fish soups or pumpkin "tortelli",

typical in the Mantova tradition. Fantastic also as a "meditation wine".

To serve fresh, between 10 and 12°C.

