

ALTO MINCIO
I.G.T.
Moscato Giallo

Le Falme

Awards:

- ❖ 2006 Diploma di Gran Menzione – Vinitaly
- ❖ 2014 Quattro Rose Camune – Guida ViniPlus 
- ❖ 2016 Medaglia di Bronzo - Decanter WWA 
- ❖ 2017 90/100 punti - 5StarWine 
- ❖ 2018 Rosa Oro – Guida ViniPlus AIS 
- ❖ 2019 90 punti – 5 Star Wines Vinitaly 2021 
- ❖ 2020 95 punti – 5 Star Wines Vinitaly
- ❖ 2022 92 punti Vitae

GOZZI
VIGNAIOLI IN MONZAMBANO



Grapes: Moscato Giallo

Vintage: 2023

Alcohol content: 14,5%

Vineyard: on pebbly and calcareous ground

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

Harvest: manual, in small crates 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: 6-8°C