



LOVE FOR OUR LAND SINCE 1920



Cantina Gozzi is the story of a family that, for three generations, has cultivated and refined the fruits of the land with love and passion.

The cantina is the result of a constant striving for quality, obtained through the blend of the local traditional knowledge and new technologies, with a maximum respect for nature and, therefore, for humankind.

From its birth in 1920, nonno Bortolo and Cesare Gozzi, flanked the production of wine with livestock and cereal cultivation. In 1985, however, the brothers Cesare and Franco (grandsons of Cesare) decided to concentrate all of their strengths on making wine: building a new underground-cellar and planting new vineyards.

Thanks to their very precise and careful work, our wines are able to express all of the richness and quality that the unique and varied terroir of the Garda morainic hills can bestow on them.

THE TERROIR



The company grows in the heart of Mantova's morainic hills, a few kilometers south from Garda lake.

These hills were created during four different ice ages (from 680000 to 12000 years ago) by the movements of the Garda glacier.

The result is a very varied soil: pebbly, draining and calcareous on the hills' top, rich in clay and sand in the lower spots.

The climate is mitigated by the lake, which gives freshness and elegance to our wines.

THE VINEYARDS



Our philosophy is to preserve the cultivation of the local autochthonous varieties: Rondinella and Rossanella as reds, Garganega and Trebbiano di Soave as whites. These grapes are blended with international ones such as Merlot, Cabernet Sauvignon, Pinot Noir and Chardonnay. The vineyards are modern, with almost 6000 vines/ha and a low yield.

The training system used are mainly Guyot and spurred cordon, with manual pruning and harvest.

THE WINES



The wines proudly produced by Cantina Gozzi are certified under the Garda Colli Mantovani DOC from 1976, while the singlevariety wines are certified Garda DOC.

The best crus Saline, Magrini, Colombara and Le Falme are vinified separately and then aged in oak barrels. The result is very elegant, full bodied and outstanding wines that embody all of the flavours, colours and aromas that our little hills can give.

In addition to these wines, it is important to emphasise the sparkling varieties: two extra-dry (Rugiada and Rosa) and one brut (Gozzi), a Metodo Classico derived from Pinot Nero and Chardonnay, that is kept for minimum 60 months over yeast in the bottle.

Here our catalogue:

Grapes

Garda DOC Merlot

Merlot 100%

Garda DOC Cabernet

Cabernet Sauvignon 100%

Garda DOC Chardonnay

Chardonnay 100%

Garda DOC Frizzante

Chardonnay 100%

Garda Colli Mantovani DOC Chiaretto - Rondinella, Rossanella, Merlot, Sangiovese

Garda Colli Mantovani DOC Bianco "Terre di Olfino"

Garganega, Trebbiano,

Chardonnay

Garda Colli Mantovani DOC "Rosso del Forte"

Merlot, Cabernet Sauvignon,
Rondinella

Crus:

Garda DOC Chardonnay "Colombara"

Chardonnay 100%

Mantova Rosso IGT "Saline"	Merlot 50% - Cabernet Sauvignon 50%
Mantova Rosso IGT "Magrini"	Merlot 50% - Cabernet Sauvignon 50%
Mantova Bianco IGT "Le Falme"	Moscato Giallo 100%

SPUMANTI (Sparkling wines)

Brut Metodo Classico "Gozzi"	Pinot Nero 60% - Chardonnay 40%
Extra Dry "Rugiada"	Chardonnay 100%
Extra Dry "Rosa"	Pinot Nero - Rondinella

COMPANY PROFILE:

- Founders: Cesare and Bortolo Gozzi
- Year of foundation: 1920
- Vineyards surface: 36ha.
- Owners: Cesare and Franco Gozzi (3rd generation)
- Contacts: Emmanuel Gozzi (Export Manager) export@cantinagozzi.com
- Website: www.cantinagozzi.com