



ILatium Morini, Amarone della Valpolicella, DOCG, Léon, Veneto, Italy, 2016

Producer Profile

The seven brothers and cousins involved with ILatium Morini changed their approach in 2004 and decided to keep the best grapes to make wine themselves.

Since 2004 the torrent of accolades, including an IWC Gold for their Amarone and glowing reviews from Jancis Robinson, would suggest that they made the right decision. Now at the forefront of the new wave production of Soave, Valpolicella and Amarone, the wines combine beautiful fruit concentration with fresh, bright acidity.

Viticulture

Today the winery cultivates 40 hectares with plots spread across Valpolicella and Soave. Healthy fruit at peak ripeness is hand harvested and air dried for 100 to 120 days in small baskets.

Winemaking

Crio-maceration is followed by a controlled fermentation for 20/30 days with a frequent pump over to break skin cap. Barrel ageing for 30 months followed by 8 to 10 months in bottle.

Tasting Note

Garnet red with an orange hue. Intense and ample ripe black fruit, sour cherries, herby and earthy, really rich and prune, raisined, intense, lovely balance and richness.

Food Matching

Grilled red meat, roast meat, game, ripe cheeses.



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Product code: 4664

Technical Details

Varieties:

Corvina 70%

Rondinella 20%

Croatina/Oseleta 10%



ABV: 16.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 30 Months

Type: French and American

% wine oaked: 100

% new oak: 100

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