



# ILatium Morini, Soave, DOC, Campo Le Calle, Veneto, Italy, 2022

## 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. From our over 30-year-old trellises, with 4500 plants per hectare, from the vineyard in Illasi on chalky/clay soil.

## Winemaking

Collected in crates in the first ten days of October, the grapes are let to sit for 15/20 days in the larder. They are then destemmed and macerated in the press for 12 hours, the clean must is then fermented at a controlled maximum temperature of 15°C for 20/25 days in stainless steel.

## Tasting Note

Crystalline in appearance, straw-yellow in colour with good consistency. The bouquet is intense, complex and fine, with overtones of flowers, fresh fruit such as apple, peach and a hint of exotic fruit, good mineral tones. The frankness of the varietal bouquet that is typical of the garganega grape and the elegant hints of ripe and dried fruit give this wine excellent harmony and structure.

## Food Matching

Perfect with ripe cheeses, pasta risotto.



 CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO.10308/2013

Product code: 2889

## Technical Details

### Varieties:

Garganega 100%



**ABV:** 13.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

No oak ageing

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