



Product code: 2991

ILATIUM MORINI, SOAVE, DOC, VENETO, ITALY, 2019



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 approximately 40 hectares with plots spread across Valpolicella and Soave. Pergolagrown vines averaging 35 years, planted at 4500 plants per hectare. The vineyards of Mezzane and Illasi are situated at 200 metres above sea level on chalky/clay medium-texture soils of alluvial origin.

Winemaking

The grapes are destemmed and pressed immediately, followed by static cleaning with the aid of enzymes at low temperatures. Controlled fermentation takes place at 15°C - 16°C for 15 days. Refinement takes place in stainless steel vats.

Tasting Note

Light crisp and refreshing white, straw green in colour. White flowers, apple and exotic fruits on the nose which follow in the mouth to a delicate, citrusy, dry with almondy and mineral finish.

Food Matching

Pair with sage roasted chicken, light pasta dishes and crisp salads.

Technical Details

Varieties:

Garganega 80%

Trebbiano di Soave 20%

ABV: 12.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment