



Product code: 2890

ILatium Morini, Valpolicella, DOC, Veneto, Italy, 2020



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 macerated at 7 - 8° Celsius for 12 to 18 hours. Fermentation is at controlled temperature with constant pumping over of the grapes.

Tasting Note

Lovely ruby colour with a powerful and aromatic nose of cherry, strawberry and raspberry fruits. Soft warm and dry in the mouth with elegant and harmonious tannin.

Food Matching

Salami, Semi Aged Cheeses, Pasta and Risotto

Technical Details

Varieties:

Corvina 35%
Corvinone 35%
Others 30%

ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing