



# ILatium Morini, Valpolicella, DOC, 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

The grapes are picked during from the third week of September to the first ten days of October into 400 - 500kg bins.

## Winemaking

The grapes are destemmed and then pressed. Fermentation takes place at a controlled temperature for 10/15 days, with pumping over and delestage. Refinement takes place in stainless steel vats.

## 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



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

Product code: 2890

## 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

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