



ILatium Morini, Valpolicella Ripasso Superiore, DOC, Ciliegi, Veneto, Italy, 2018

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

Vineyards are situated in Val d'Ilasi (Tregnago and Ilasi) and Mezzane with vines planted in a guyot system (8000 plant/hectare). Harvest takes place during the first and second week of October. Grapes are hand picked into 15/18 kg cases.

Winemaking

After crushing, the must undergoes a short crio-maceration. Controlled fermentation for 12 to 15 days then a short passing and re-fermentation through the Amarone fermented pomace. Barrel ageing (French and American oak, 350 lt) for 12/15 months. Refining for 6 months in bottles.


Tasting Note

Intense garnet in colour with ripe cherries, herby and earthy aromas. A warm and dry sour cherry palate in the fore, with loads of intensity of raisins and sultanas and a rich fresh soft tannic finish.

Food Matching

Tasty with grilled steak, classic meaty pasta dishes and game.



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

Product code: 2888

Technical Details

Varieties:

Corvina 70%

Rondinella 20%

Croatina/Oseleta 10%



ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12 months

Type: French and American

% wine oaked: 100

% new oak: None

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