



ILatium Morini, Valpolicella Superiore, DOC, Campo Prognai, Veneto, Italy, 2017

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

Destemmed and crushed, followed by cryo-maceration for 48/72 hours. Controlled fermentation, delestage and pumping over for 12/15 days. Aged in 350-litre oak barrels for 12 to 15 months. Followed by ageing in bottles for 6 months.

Tasting Note

A well structured, complex wine with intensity, persistence and character. Super ripe black fruits, soft vanilla, warming spice and bags of freshness and tannin. Not one for the faint hearted.

Food Matching

Ideal for grilled red meat, roast meat, game, ripe cheeses.

Awards



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

Product code: 2891



Technical Details

Varieties:

Corvina 70%

Rondinella 20%

Croatina/Oseleta 10%



ABV: 15%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 12-15 Months

Type: 80% French, 20% American

% wine oaked: 100

% new oak: 100

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