



TASTING NOTES

White flowers and tropical notes accented by vanilla and toast.

Ilatium Morini

Soave Campo Le Calle

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Veneto	Garganega

APPELLATION
DOC Soave

WINERY

The Morini family have been grape growers and winemakers for over 40 years but saw the birth of Latium Morini in 1992 when they purchased a five-hectare piece of land in Val di Mezzana. The current generation, seven brothers and cousins who collectively run the estate, has fostered the growth of Latium Morini into now 40 hectares of vineyards.

Historically, grapes from the Morini vineyards were sold to the local winemaking cooperative but with the construction of their winery and aging cellar in the 1990s they were able to begin producing fine wines such as Soave, Valpolicella, and Amarone. Their wines are the quintessence of the warm lands of Illasi, whose history stretched back two thousand years to the Romans, who chose the town for its ideal location for cultivating fruit and olive trees as well as grapevines.

CULTIVATION

The grapes are picked and put into crates in the first ten days of October.

VINIFICATION

After being left to dry for 12 days, the grapes are destemmed and macerated in a press for 12 hours. Static cleaning and fermentation take place at a controlled temperature of maximum 15° C for 20 - 25 days in stainless steel vats.

AGING

Aged in stainless steel vats.