



#### TASTING NOTES

Warm and pleasant aromas of leather, spice, black and red fruits, and jam. Intense yet approachable.

## Ilatium Morini

Amarone della Valpolicella  
Campo Leon

#### COUNTRY

Italy

#### ABV

16.5%

#### REGION

Veneto

#### VARIETALS

Corvina, Corvinone,  
Rondinella, Croatina,  
Oseleta

#### APPELLATION

DOCG Amarone della  
Valpolicella

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#### 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.

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#### CULTIVATION

The grapes are hand-picked and strictly selected, depending on the ripening period, from the first ten days in October. The grapes are then dried in 5-6 kg crates in a controlled environment for 100-120 days.

#### VINIFICATION

The grapes are destemmed and pressed during the month of January. Cold maceration is followed by controlled fermentation for 20-30 days with frequent pumping over and moving of the pressed grapes (at temperatures from 18-25° C).

#### AGING

Aged in French and North American oak barrels with a capacity of 220-500 liters for about 30 months, aged for 8-10 months in the bottle.