



#### TASTING NOTES

White flowers, often tropical, and usually balanced with freshness and acidity.

## Ilatium Morini Soave

COUNTRY	ABV
Italy	12.5%
REGION	VARIETALS
Veneto	Garganega
APPELLATION	Trebbiano di Soave
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 at the end of September.

#### VINIFICATION

The grapes are destemmed and pressed immediately, followed by static cleaning with the aid of enzymes at low temperatures. Fermentation at a controlled temperature of 15-16°C for 15 days.

#### AGING

Aged in stainless steel vats.