



TASTING NOTES

Intense and driven with dark red fruits and serious structure.

Ilatium Morini

Valpolicella Ripasso Campo dei Ciliegi

COUNTRY	ABV
Italy	14.5%
REGION	VARIETALS
Veneto	Corvina
APPELLATION	Corvinone
DOC Valpolicella	Rondinella
Ripasso	Others

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 hand-picked during the first ten days of October and put into 12-15kg crates.

VINIFICATION

Grapes are destemmed and pressed, followed by cryomaceration for 48-72 hours. Controlled fermentation with delestage and pumping over for 12-15 days. Short second fermentation on Amarone grape skins.

AGING

Aged in 350 liter French and American oak barrels for 12-15 months. Followed by refinement in the bottle for 6 months.

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