



# Ilatium Morini

## Valpolicella

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Veneto	Corvina
APPELLATION	Corvinese
DOC Valpolicella	Rondinella
	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 picked during the last ten days of September and during the first ten days of October and put into bins with a capacity of 4-5 quintals "bins".

### VINIFICATION

The grapes are destemmed and pressed, then cryomaceration takes place at a temperature of 7-8° C for 12-18 hours. Fermentation takes place at a controlled temperature, with pumping over and delestage during the fermentation phase.

### AGING

Aged in stainless steel vats.

### TASTING NOTES

Easy drinking wines typical from the region. Promoting red fruits and violet flowers.