



TASTING NOTES

A deep ruby red color, it has an aroma with elegant hints of cherries, Amarena cherries, blueberries, and chocolate. Sweet and velvety on the palate with an embracing and warm spicy aftertaste.

Ilatium Morini

Recioto della Valpolicella

Septemviri

COUNTRY	ABV
Italy	12%
REGION	VARIETALS
Veneto	70% Corvina, 20% Rondinella, 10% Croatina
APPELLATION	
DOCG Recioto della Valpolicella	

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 and strictly selected.

VINIFICATION

The grapes are dried in special drying lofts and processed after three months. Destemmed grape bunches are left to ferment in steel vats at a controlled temperature.

AGING

The free-run must ages in oak casks for about 36 months.