



James
Suckling
91 PTS
2016



TASTING NOTES

Complex and structured. Intense red fruits into strawberry jam notes with lasting finish and oak influence.

Ilatium Morini

Valpolicella Superiore Campo
Prognai

COUNTRY	ABV
Italy	15%
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 last ten days of September and the first ten days of October and put into 5-6 kg crates. The grapes are then dried for 25-30 days.

VINIFICATION

The grapes are destemmed and pressed, then fermentation takes place at a controlled temperature with delestage and pumping over for 12-15 days.

AGING

Aged in French and North American oak barrels with a capacity of 500 liters for about 12-15 months, followed by 6 months refinement in the bottle.