

RED WINE

AMARONE DELLA VALPOLICELLA DOCG

Campo Leon

Production area: Mezzane di Sotto and the Valle d'Illasi Clayey-calcareous soils

Altitude of vineyards: Over 200 metres above sea level

Grape blends: Corvina and Corvinone 70% - Rondinella 20% - Croatina and Oseleta 10%

Age of vineyards: 10 - 15 years

Plant training system: Guyot

Yield per hectare: 25 hl/ha

Harvest: The grapes are hand-picked and strictly selected, depending on the ripening period, from the first ten days in October. Then the grapes are dried in 5-6 kg crates in a controlled environment for 100-120 days.

Vinification: The grapes are destemmed and pressed in the month of January. Cold maceration is followed by controlled fermentation for 20 - 30 days with frequent pumping over and moving of the pressed grapes (at temperatures from 18°C - 25°C).

Aging: Refinement takes place in French and North American oak barrels with a capacity of 220 - 500 litres for about 30 months, followed by 8 - 10 months refinement in the bottle.

Tasting notes: The wine is clear, intense and vibrant ruby red in colour. Intense, complex and almost rich aroma, with perceived ethereal hints and notes of ripe red berries and cherry, with spicy notes of nutmeg and hints of cocoa, vanilla and black pepper. The wine is warm and smooth on the palate, with perceptible elegant tannins. A refined full-bodied wine.

Alc./Vol.: 16.5%

Serving temperature: 16°C – 18°C.

Ideal for vegetarians and vegans



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