

VENISSA

2012 Bianco



The Story

The bottle honors Venice's past and pays homage to three local traditions: wine, gold, and glass. The inspiration was an immediate association of ideas, starting with the name of the variety: Dorona, the golden grape. One of the greatest traditions of Venice's artisanal past is, in fact, that of the families of gold hammerers, the "Battiloro" in Italian. They hammer gold by hand, ultimately obtaining an impalpably fine gold leaf. It is a tradition that, like winemaking, had almost completely disappeared from Venice. Traditional Venetian gold leaf is applied by hand to each bottle of Venissa and baked onto the glass in one of the glassmaking ovens on the famous island of Murano.

Vineyards

Production Area: Venice, on the island of Mazzorbo

Grape Variety: 100% Dorona

Size of Vineyards: 1 hectare (2.47 acres)

Soil Type: Sand, limestone and clay; rich in organic material and minerals

Orientation: East to west, flat and level

Elevation: 1 meter and less

Canopy Management: Guyot

Density: 4,000 vines/hectare (1,619 vines/acre)

Harvest Dates: September 1 – 10

Vinification

Fermentation: 100% in stainless steel tanks, temperature-controlled, maceration up to 30 days with manual punch down, extended skin contact adds to color pigment, phenols and tannins

Aging: 3 years in stainless steel, 1 year in bottle

Production: 3,976 bottles (500ml)

Cases Imported: 100 (3/500ml)

RS: 3.2 g/l

Alcohol: 13%

Tasting Notes

The wine is golden in color and instantly spicy on the nose with salty notes and nuances of fleshy yellow fruit. On the palate it is well-structured, full and velvety with quince notes and traces of licorice and honey. The finish is dry, savory, full and persistent. Venissa is a great collector's white wine with a long life expectancy.

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