

# VENISSA

2013



## *Sensory Analysis*

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

**Production Area:** Venice, island of Mazzorbo - Burano

**Surface Area:** 1 hectare (2.47 acres)

**Grape Variety:** 100% Dorona

**Exposition of the Vineyard:** East to west, flat and level

**Height of the Vineyard:** Variable from 1m to -0,10 m a.s.l.

**Soil Type:** Silty-sandy, rich in organic material and clay

**Canopy Management System:** Guyot

**Plant density per Ha:** 4000

**Yield per plant:** 1,10 Kg

**Grape Harvesting Period:** Last ten days of September

**Fermentation:** In glass

**Fermentation Temperature:** 16°/17° C

**Maceration Period Duration:** 22 days

**Intervention During Maceration:** Punching down

**Aging:** At least 12 months in glass

**Dry Extract:** 28 grams per litre

**Alcohol Content:** 12.9 % Volume

*In Giovanni Moretti's creation the label has been replaced by a precious sheet of gold fashioned by the modern day descendent of the ancient Battiloro family. The leaf was applied by hand and the bottle was then re-fired in the ovens on the island of Murano.*

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