

VENISSA

2014



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 (1,619 vines/acre)

Yield per plant: 1.10 Kg (2.42 pounds)

Grape Harvesting Period: Second ten days of September

Fermentation: In glass

Fermentation Temperature: 16°/17° C (60.8°/62.8° F)

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: 13.0 %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In Giovanni Moretti's creation the label has been replaced by a precious sheet of gold fashioned by the modern day descendent of the ancient Battiloro family.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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