

VENISSA

ROSSO VENISSA 2012



Sensory Analysis

The wine has an intense ruby red color with violet shades. It offers olfactory notes of flowers from the sandbar with fruity sensations of dark berries — such as mulberry and blueberry — and more complex expressions of tobacco and briny notes. The tactile postnasal sensation is balsamic and savory. On the palate, more hints of black fruit, associated with licorice and chocolate notes. The finale is smooth with a long persistent finish.

Production Area: Venice, the Islands of Native Venice

Surface Area: 2.85 hectares (7.04 acres)

Grape Variety: Merlot 82% and Cabernet (Carmenère) 18%

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

Height of the Vineyard: 3 m b.s.l.

Soil Type: Lagoon, silty-sandy, slightly chalky

Canopy Management System: Guyot

Density: 3,300 vines/hectare (1,335 vines/acre)

Yield per plant: 0.90 Kg

Grape Harvesting Period: End of September

Fermentation: In steel tanks

Fermentation Temperature: 25° C

Maceration Period Duration: 24 days

Intervention During Maceration: Manual punching down

Aging: 12 months in barrique 'first and second use of French oak'

Yeasts: Selective

Filtration: 3 microns

Dry Extract: 28 grams per litre

Alcohol Content: 14 % volume

In Giovanni Moretti's creation the label has been replaced by a precious sheet of copper fashioned by the modern day descendent of the ancient Battiloro family.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