

VENISSA

2016



Sensory Analysis

Gold in color, the nose exhibits aromas of yellow fruits, chamomile, hints of dried citrus peels. The palate is well-structured, filling and fresh with a velvety texture. Notes of honey, walnuts and licorice appears in its dry, savoury and persistent finish. 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: First ten days of September

Fermentation: In steel tanks

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

Maceration Period Duration: 30 days

Intervention During Maceration: Punching down

Aging: 48 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In Giovanni Moretti's creation the label has been replaced by a precious sheet of gold fashioned by the modern day descendent of the ancient Battiloro family.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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