

VENISSA

VENUSA DORONA 2019



Sensory Analysis

The 2019 Venusa White shows a yellow color with golden shades that suggest the maceration on the skin. The lighter color compared with Venissa, showcases a lighter maceration has been carried out. On the nose, this wine offers a delicate intensity of floral notes sustained by a bright yellow fruit: wildflowers, ripe peach and quince. On the palate, the wine is following the fragrance of the nose, augmented by more nuanced notes of salty minerality highlighting the venetian's lagoon origin. Juicy acidity drives the sip enhancing vertically and drinkability.

Production Area: Venice, island of Mazzorbo

Surface Area: 0.8 hectare (1.98 acres)

Grape Variety: 100% Dorona di Venezia

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

Height of the Vineyard: Variable from 1m to -1 m above sea level

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: 1.5 Kg (3.31 pounds)

Grape Harvesting Period: Manually, First ten days of September

Fermentation: In steel tanks

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

Maceration Period Duration: 7 days

Aging: 24 months in concrete vats

Alcohol Content: 12.5% Volume

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