

VENISSA

VENUSA ROSSO 2017



Sensory Analysis

The 2017 Venusa Rosso has an intense ruby color with delicate violet highlights. It smells like wildflowers from the lagoon, red cherries, strawberries, and dried herbs. The taste is fresh and crisp with notes of mint and a touch of red currant. The finish is strong and savory. The acidity gives it an enjoyable crispness and makes it easy to drink.

Production Area: Venice, island of Santa Christina

Surface Area: 2.8 hectare (6.92 acres)

Grape Variety: 82% Merlot, 18% Cabernet Sauvignon

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

Height of the Vineyard: 3 m above sea level

Soil Type: Silty-sandy, chalky

Canopy Management System: Spur-pruned cordon

Plant density per Ha: 1300 (3,212 vines/acre)

Yield per plant: 1.5 Kg (1.54 pounds)

Grape Harvesting Period: Manual, mid September for Merlot, beginning of October for Cabernet Sauvignon

Fermentation: In steel tanks

Fermentation Temperature: 25° C (77° F)

Maceration Period Duration: 15 days with daily punch downs

Aging: 18 months in concrete vats, followed by 24 months in bottle

Alcohol Content: 14% Volume

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