

# VENISSA

ROSSO 2016



## *Sensory Analysis*

Its color is intense ruby in color with violet highlights. Its nose exhibits aromas of wildflowers from the lagoon with dark wild berries and a complex expression of dark chocolate, sweet spices, and herbs. The palate is fresh and firm with a voluptuous texture with notes of liquorice and peppermint. Its finish, long, intense and savoury. Rosso Venissa has a long prospect ahead.

**Production Area:** Venice, the Islands of Native Venice

**Surface Area:** 2.85 hectares (7.04 acres)

**Grape Variety:** Merlot 82% and Cabernet Sauvignon 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:** Spur-pruned cordon

**Density:** 1,300 vines/hectare (3,212 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:** 25 days

**Intervention During Maceration:** Manual punching down

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

**Yeasts:** Selective

**Alcohol Content:** 14 % volume

## **Number of Bottles Produced**

2100 half-liter bottles, 40 magnum, 20 jeroboam and 10 imperial

*In Giovanni Moretti's creation the label has been replaced by a precious sheet of copper fashioned by the modern day descendent of the ancient Battiloro family.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