

# VENISSA

## 2018 VENISSA BIANCO VENETO IGT

### WINERY

Venissa is a project of agricultural rejuvenation and sustainable hospitality set on Mazzorbo Island, Venice, Italy. Here, we want to have a proactive role in the protection of the integrity and the authenticity of Native Venice through the conservation and valorization of historical and traditional knowledge and practices. Everything began with a desire to give a new life to the Dorona, the native grape variety of the lagoon that almost disappeared after the destructive flood of 1966. Within the walled vineyard of the Venissa estate, we reinstated the century-old tradition of viticulture in the lagoon, rediscovering the symbiosis between the Dorona and its terroir of origin.

### WINE

Venissa Bianco – the flagship wine of the estate – is born from the symbiotic relationship between the Dorona and the terroir of Mazzorbo Island, in the Northern lagoon, where the roots of the vines capture the quintessence and complexity of this extraordinary ecosystem. Only the micro-areas and vines with an extremely low yield per plant are selected for Venissa Bianco, the quintessential expression of the relationship between the Dorona and its lagoon.

The bottle that contains it is also a sum of some of the best artisans in Venice – the goldsmith family Berta Battiloro and the engravers Albertini and Spezzamonte from Murano.

### VINEYARDS

The Dorona di Venezia is a native, white-skinned variety that adapted well to the high waters and the particular conditions of this unique terroir.

### VINEYARDS

Venissa follows natural viticultural practices, according to which attention must be given to everything that surrounds the grapevines in an attempt to promote biodiversity and create an environment with a natural equilibrium that requires minimum human intervention. Venissa knowledge takes care of each micro-area of the vineyard, in order to select and monitor the different outcomes and levels of vigor interacting with the extreme conditions.

### VINTAGE NOTES

The 2018 season started with heavy spring rainfall and average temperatures. This resulted in excellent growth and productivity for the Dorona grape. We managed this through targeted thinning during a summer that was never excessively hot. September provided ideal conditions for harvesting fully ripe grapes with balanced characteristics.

### WINEMAKING

This refined wine, aged for 4 years and macerated for 25 days, embodies local tradition. The 2018 Venissa Bianco, first under Matteo Bisol, continues this vision with techniques like spontaneous fermentations and unfiltered bottling, epitomizing Native Venice's heritage.

### TASTING NOTES

Deep golden in color, it reveals aromas of citrus peel, dried fruit, complex sweet spices and blond tobacco on the nose. It has a gentle bouquet. On the palate, it is structured and full-bodied, fresh and lively. Notes of honey, chamomile, and spices emerge in the dry and savory finish. Closing is intense and persistent. This wine already evokes emotions, with the promise of splendid aging.



### VINEYARD

Region:	Veneto
Appellation:	Veneto IGT
Soil:	Loamy-sandy, rich in organic matter
Age/Exposure:	16 years East to west
Vine Density:	4000 (1,619 vines/acre)
Eco-Practices:	Sustainable

### WINEMAKING

Varietals:	100% Dorona
Aging:	4 years in concrete vats

### TECHNICAL DETAILS

Yeast:	Native
Alcohol:	13%
Residual Sugar:	1.7 g/L
Total Acidity:	5.4 g/L
pH:	3.58