



VENISSA

VENUSA **DORONA 2018**

White wine - Lagoon of Venice

TECHNICAL SHEET

Production Area: Venice, Island of Mazzorbo

Grape variety: 100% Dorona di Venezia

Vineyard Surface: 0,8 ha

Orientation: East-West, flat and level

Elevation: from 1 m to -1 m above sea level

Soil type: Silty-sandy, rich in organic material and clay

Vine training method: Guyot

Vine density per ha: 4000

Production per plant: 1,5 kg

Harvest: Manual, first week of September

Fermentation: Stainless steel tanks

Temperature of fermentation: 16/17 C

Length of maceration: 7 days

Alcohol content: 12,5%

Aging: 24 months concrete vats

TASTING NOTES

Venusa White 2017 shows a yellow color and golden shades that suggest the maceration on the skin. A lighter color compared with Venissa as a lighter maceration has been carried out. Olfactory profile offers a delicate intensity of floreal 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 verticality and drinkability pleasure.