



# VENISSA

## ROSSO VENUSA 2016

### TECHNICAL SHEET

**Production Area:** Venice, Island of Santa Cristina

**Grape variety:** 82% Merlot, 18% Cabernet Sauvignon

**Vineyard Surface:** 2,85 ha

**Orientation:** East-West, flat

**Elevation:** 3 m above sea level

**Soil type:** Lagoon, silty-sandy, slightly chalky

**Vine training method:** spur-pruned cordon

**Vine density per ha:** 1300

**Production per plant:** 1 kg

**Harvest:** Manual, end of September for Merlot, beginning of October for Cabernet Sauvignon

**Fermentation:** Stainless steel tanks

**Temperature of fermentation:** 25 C

**Length of maceration:** 20 days with daily manual punching down

**Alcohol content:** 14%

**Aging:** 36 months in concrete vat and 12 months in bottle

**Total bottles produced:** 4435 0,75L size

### TASTING NOTES

Its color is intense ruby with delicate violet highlights. Its nose exhibits aromas of wildflowers from the lagoon with red cherries, strawberries and a complex expression of dried herbs. The palate is vivacious and crisp with notes of mint and a touch of red currant. Its finish is intense and savoury.

**Pairing:** Great with semi-cured cheese, red meat, grilled meat, wild game, pasta and meat risotto.

**Temperature of service:** 16-18 C