

VENISSA

2016



Tasting notes

Gold in color, the nose exhibits aromas of yellow fruits, chamomille hints of dried citrus peels. The palate is well-structured, filling and fresh with a velvety texture. Notes of honey, walnuts and licorice appears in its dry, savoury and persistent finish. Venissa is a great collector's white wine with a long-life expectancy.

Production area: Venice, island of Mazzorbo - Burano

Surface area: 1 Ha

Grape variety: Dorona

Exposition of the vineyard: east to west, flat and level

Height of the vineyard: variable from 1m to -0,10 m a.s.l.

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

Canopy management system: Guyot

Plant density per Ha: 4000

Yield per plant: 1,10 Kg

Grape harvesting period: first ten days of September

Fermentation: in stainless steel

Fermentation temperature: 16°/17° C.

Maceration period duration: 30 days

Intervention during maceration: punching down

Aging: 48 months in inert container

Alcohol content: 13 %Vol

Number of bottles produced

3880 half-litre bottles, 80 magnum, 40 jeroboam and 20 imperial

In Giovanni Moretti's creation the label has been replaced by a precious sheet of gold fashioned by the modern day descendent of the ancient Battiloro family.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