

VENISSA

2011 **ROSSO**



Sensory analysis

This wine stands out for its ruby red colour with violet nuances. On the nose it offers notes of salt marsh flowers together with a fruity sensation that recalls dark woodland fruit such as blackberries and blueberries and more complex expressions like tobacco with briny notes. On the palate, the back of the nose at first receives a balsamic and saline perception which then recovers a sensation of dark fruit, liquorice and dark chocolate. The finale presents a wine that is mellow and creamy with long lasting persistence.

Production Area: Venice, Santa Cristina Island

Surface area: 2,85 Ha

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

Plant density per Ha: 1300

Yield per plant: 0,90 Kg

Grape harvesting period: end of September

Fermentation: in steel tanks

Fermentation temperature: 25° C.

Maceration period duration: 24 days

Intervention during maceration: manual punching down

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

Yeasts: selective

Dry extract: 28 grams per litre

Alcohol content: 14 %Vol

Number of bottles produced

4476 half-litre bottles, 188 magnum, 88 jeroboam and 36 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In Giovanni Moretti's creation the label has been replaced by a precious sheet of copper fashioned by the modern day descendent of the ancient Battiloro family.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 in the ovens on the island of Murano.