

# VENISSA

2015 **ROSSO**



## *Tasting Notes*

Its color is intense ruby in color with violet highlights. Its nose exhibits aromas of wildflowers from the lagoon with dark wild berries and a complex expression of dark chocolate, sweet spices, and herbs. The palate is fresh and firm with a voluptuous texture with notes of liquorice and peppermint. Its finish, long, intense and savoury. Rosso Venissa has a long prospect ahead.

**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

**Alcohol content:** 14.5 %Vol

## **Number of bottles produced**

1350 half-litre bottles, no large formats

*In Giovanni Moretti's creation the label has been replaced by a precious sheet of gold fashioned by the modern day descendent of the ancient Battiloro family.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