

# VENISSA

2011 Rosso



## *The Story*

Like Venissa Bianco, the bottle honors Venice's past and pays homage to local traditions. One of the greatest traditions of Venice's artisanal past is, in fact, that of the families of gold hammerers, the "Battiloro" in Italian. They hammer gold by hand, ultimately obtaining an impalpably fine gold leaf. It is a tradition that, like winemaking, had almost completely disappeared from Venice. With the Rosso, copper replaces gold but is still applied by hand to each bottle and baked onto the glass in one of the glassmaking ovens on the famous island of Murano.

## *Vineyards*

**Production Area:** Venice, Santa Cristina Island  
**Varietal Composition:** 82% Merlot, 18% Cabernet Sauvignon  
**Size of Vineyards:** 2.75 hectares (6.8 acres)  
**Soil Type:** Lagoon; slightly-sandy; slightly chalky  
**Orientation:** East to west, flat and level  
**Elevation:** 3 meters  
**Canopy Management:** Spur-pruned cordon  
**Density:** 3,300 vines/hectare (1,335 vines/acre)  
**Harvest Period:** End of September

## *Vinification*

**Fermentation:** 100% in stainless steel tanks, temperature-controlled, 24 days maceration with manual punch down  
**Aging:** 18 months in French oak, new and used; 6 months in bottle  
**Production:** 4,476 bottles (500ml)  
**Cases Imported:** 100 (3/500ml)  
**RS:** .6 g/l  
**Alcohol:** 14%

## *Tasting Notes*

This wine stands out for its ruby red color 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, a balsamic and salty perception, followed by a sensation of dark fruit, licorice and dark chocolate. The finish presents a wine that is mellow and creamy with long lasting persistence.

**WILSON DANIELS**   
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