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Rosso Venezia DOC - cl 75

DOC Venezia is a recent denomination of origin. The relevant norms were published on 7th January 2011 and were modified on 30th November on the same year.

The area is located in the Eastern Pianura Padana, among the provinces of Treviso and Venice. Vineyards were present already back in Roman times, since this territory is particularly suited for growing different varieties. This territory gives origin to Venedikà Venezia DOC Bottega, a wine with two souls: it includes an international vine (Merlot) and an autochthonous vine (Raboso Piave).



Production Area: Province of Treviso (Veneto), Italy

Vines: Merlot and Raboso Piave

Plants per Hectare: 4500

Training System: Guyot and Spurred Cordon

Harvest Period: Last ten days of September (Merlot); first ten days of November (Raboso)

Yield per Hectare: 80 q/Ha

Characteristics:

Production Area

DOC Venezia area ranges from the foothills in the Province of Treviso to the Adriatic Sea in the Province of Venice, namely from Conegliano hills to Caorle lagoon. Thanks to the protection of the Dolomites and Karst in the North and to the proximity with sea and lagoon, it is characterized by a temperate-humid climate. The soil is made of alluvial material originated from Alpine and pre-Alpine glacier melting and carried by Piave and Livenza rivers. In the high plain, the soil is made mainly of gravel, while southwards it also features sand, limestone and clay. The grapes used to produce this DOC Venezia are grown in the Piave area, characterized by loose soils with pebbles and sand. These soils are a guarantee for quality, as they are quite permeable and regulate the temperature by releasing overnight the heat gathered during the day.

Production Process:

Merlot is generally harvested in the last ten days of September. Grapes are destemmed and softly pressed, then alcoholic fermentation starts. Fermentation/maceration process takes place in steel tanks at a controlled temperature and lasts nearly 25 days, with daily pump-overs. The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation. The purposes of "pumping over" are:

- > Dissolving substances contained in the skin into the must;
- > Aerating the must to favor the proliferation of yeasts;
- > Cooling the fermenting must

After this process, the skins are separated from the must with a soft pressing and the wine is left to age in steel tanks.

Raboso is generally harvested during the first ten days of November. The grapes are hand-picked and placed on drying racks for nearly one month. With water evaporation, sugars and polyphenols reach higher concentrations and acidity decreases.





In December, at the end of this process, grapes are pressed and the fermentation starts. Fermentation/maceration process takes place in 5.5 hl small open wooden barrels and lasts nearly 30 days.

This particular shape allows for manual punching downs, carried out twice a day for nearly 20 days. Punching down means pushing back down the skins into the must with a stick, to keep them constantly moist, avoiding contact with oxygen (which would favor the development of acetic bacteria). This practice also allows for a better extraction of color and polyphenols and brings oxygen to the yeasts. The skins are then separated from the must through a soft pressing.

The two wines are then combined (approx. 90% Merlot and approx 10% Raboso), and then aged for nearly two years in barriques made with Slavonian and French oak, mulberry and cherry tree. The aging in wood softens the tannins and gives the wine a rounder and smoother character, stabilizing its color and enriching its bouquet. The wine is then bottled and aged for a short time, and is finally ready to be enjoyed even by the most refined palates.

Organoleptic Characteristics:

Color and Appearance: Intense ruby red with garnet tinges.

Bouquet: Intense and characteristic, its ample fruity notes of cherry and wild berries (raspberry and blackcurrant) evolve into balsamic hints of thyme, with a pleasant, delicate spicy note of tobacco and chocolate in the finish.

Taste: Dry, warm and structured, it has a good tannicity and an acid note balanced with soft, silky sensations due to aging in wood.

Chemical Characteristics:

ABV: 13,5%

Sugar, g/l: <6

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C

Serving Suggestions: It is a perfect match with roasts and braised meat, game, duck and guinea fowl, cold cuts and seasoned cheeses.

Enjoy it within: 36 months.

Recommended Glass: Balloon.



Awards

3 Rosoni – Guida Ais – IT (2020) – VTG 2016

Bronze Medal - IWC International Wine Challenge - UK (2020) - VTG 2016

Silver Medal - Sélections Mondiales des Vins - CA (2018) - VTG 2015

Bronze Medal - IWSC - International Wine and Spirit Competition - UK (2018) - VTG 2015

Bronze Medal - DWWA Decanter World Wine Awards - UK (2018) - VTG 2014

Gold Medal - Concours Mondial de Bruxelles - BE (2018) - VTG 2014

Silver Medal - Mundus Vini - Germany (2018) - VTG 2014

Bronze Medal - DAWA Decanter Asia Wine Awards - Hong Kong (2017) - VTG 2014

