



Orto Di Venezia

Orto Magnum

Orto Magnum by Orto di Venezia enhances the expression of this singular wine through its larger format, allowing for a slower and more harmonious evolution. The aromatic profile opens with layers of white fruit, citrus, and delicate mineral nuances, enriched by a gentle saline character. The palate is broad and elegant, with a long, balanced finish that highlights both structure and finesse.

Appellation

999XXX

Region

Venezia

Country

Italy

Wine type

White

Blend

Fiano, Malvoisie, Vermentino

Alcohol %

13.5

Bottle size (ml)

1500

Soil

Clay-rich soil with limestone, marine shell sediments, and Dolomitic rock deposits carried by rivers from the Alps.

Harvest

Strictly by hand. Not produced in every vintage (e.g. 2021 was skipped due to drought). Yields are naturally low due to ungrafted vines, without need for green harvesting.

Flavor profile

A deeply golden white with iodine and sea breeze on the nose, alongside ripe golden apple, white flowers, honey, and almond. On the palate it is full-bodied and bold, with juicy orchard fruit giving way to a long, savory, mineral finish driven by the clay and Dolomitic rock of Sant'Erasmus.

Food pairing

Orto di Venezia is a decisively gastronomic wine, built for the table. It shines alongside the traditional dishes of the Venetian lagoon: seafood crudo, shrimp, grilled fish, and shellfish, but also Sant'Erasmus's famous violet artichokes, asparagus, fresh vegetables, and aged cheeses. Open the bottle early and serve slightly chilled.

Tasting notes

Grown on Sant'Erasmus on ungrafted, pre-phylloxera vines in clay-rich soil laced with marine and Dolomitic sediments, this blend of Malvasia Istriana, Vermentino, and Fiano carries the unmistakable imprint of its lagoon microterroir: persistent, iodine-kissed, and deeply mineral. After spontaneous fermentation and two years in bottle before release, it rewards patience - floral, fresh, and savory all at once, with a palate of outstanding length.

Winemaking

Spontaneous fermentation. No chemical fertilizers or herbicides used at any stage.

Aging

10 months in stainless steel, followed by a minimum 2 years of aging. Then an exclusive additional refinement: submerged in a traditional Venetian sandolo boat at a secret point in the lagoon, where the absence of oxygen, light, vibrations, and the constant temperature create a natural cellar unlike any other.