

**Appellation****Region**

Venezia

Country

Italy

Wine type

White

Blend

Fiano, Malvoisie, Vermentino

Vintage

2021

Alcohol %

13.5

Bottle size (ml)

750

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.

Orto Di Venezia

Orto

Orto by Orto di Venezia is a distinctive white wine that captures the unique character of the Venetian lagoon. Crafted from indigenous varieties grown on the island of Sant'Erasmus, it reveals elegant aromas of white flowers, ripe orchard fruit, and subtle saline notes. On the palate, it is fresh and textured, with a refined balance and a persistent finish that reflects its maritime terroir.

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-phyllloxera 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, minimum 2 years in bottle before release.