

Villa Rosa

Asti DOCG

100% Moscato

Villa Rosa pays tribute to the matriarch of the Opici Family and wife of Hubert, Rose Opici. Her affinity for Piemonte wines was no secret, with a strong love for the white varietals of the region. The labels highlight a single line rose which conveys the mission of a singular focus on the best quality from Piemonte, while paying respect to Rose Opici's legacy.

Tasting Notes:

A sparkler with persistent, fine bubbles and creamy foam. Apple aromas abound, perfectly balancing the sweetness and acidity. Notes of white stone fruit, such as white peaches, linger on the palate. Serve chilled on its own or with various desserts.

Vineyards:

| | |
|-------------------|--------------------------|
| Region: | Piedmont, Italy |
| Vineyard Size: | 400 hectares |
| Training Method: | Guyot |
| Planting Density: | 10,000 vines per hectare |
| Soil Composition: | Sand and limestone |
| Elevation: | 400 meters |
| Exposure: | Southwest |

Winemaking:

| | |
|--------------------------|---|
| Harvest: | The grapes are hand harvested in September and transported in small baskets to the winery. |
| Fermentation: | Berries are gently pressed and kept in cooling vats under 30°F, so that the fermentation doesn't begin. The production method utilized for Asti is the Charmat, or Martinotti Method. As the grape contains lots of sugar it's extremely important to control the speed of yeasts transforming sugar to alcohol. Once it reaches the required alcohol level, the fermentation is interrupted by chilling the wine. The wine is then filtered and bottled. |
| Malolactic Fermentation: | No |

Technical Data:

| | |
|-----------------|-------------|
| Alcohol: | 7.5% |
| pH: | 3.2 |
| Acidity: | 5.5 grams/L |
| Residual Sugar: | 90 grams/L |



OPICI WINES & SPIRITS
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256

WWW.OPICIWINESANDSPIRITS.COM



FACT SHEET