

Villa Rosa

Barbaresco DOCG

100% Nebbiolo

Villa Rosa was created by the Opici family as a tribute to the late Rose Opici, a founder of the Opici Wine Group. Rose was partial to Piedmont's indigenous grapes, often celebrating life with sweet bubbles from the region. From Asti to Barolo, Opici collaborated with some of Piedmont's finest growers and producers, each a specialist in their respective appellations. In a sense, the Villa Rosa collection embodies Rose's dynamic personality. Just as she was charismatic and full of life, these wines are fully-flavored, approachable, easy-going, and food-friendly selections.

Tasting Notes:

Mixed colors of ruby, plum, and brick converge in the glass. Black cherry, tar, tobacco and earth notes mingle across the complex bouquet. A lush, juicy style of Barbaresco, this fills the rich texture with cherry, strawberry, licorice and leather flavors. Supple yet firm, with terrific balance, ending with a long aftertaste of sweet fruit, mineral and vanilla. The tannins are well-integrated for a young Nebbiolo, leading to a long finish. Drink now, and over the next 10 years. Pairs well with truffles, mushrooms, wild game, and lasagna.

Vineyards:

Region:	Barbaresco, Piemonte, Italy
Vineyard Source:	3 hectare single-vineyard owned by a close family friend
Average Vine Age:	35 years
Soil Composition:	Calcareous marl, rich in nutrients and high in lime content.
Training Method:	Vertically trellised
Planting Density:	4,800 vines/hectare
Elevation:	250-350 meters
Exposure:	Exclusively hillside vineyards, all with ideal Southern aspect
Practices:	Sustainable farming techniques, no use of harmful chemicals or pesticides when possible

Winemaking:

Harvest:	Meticulously hand-harvested during the cooler night and morning hours of late-September and the first days of October, at peak optimal ripeness.
Fermentation:	After a gentle pressing and destemming, the grapes undergo a warm 25° C maceration of 10-12 days to extract maximum color and aromas. The wine is racked, and ferments in stainless steel tanks with selected yeasts, followed by malolactic fermentation.
Aging:	30 months total, with a minimum of 1 year in oak barrels and the remaining time in bottle.

Technical Data:

Alcohol:	13.5%
pH:	3.78
Acidity:	5.2 grams/L
Residual Sugar:	1.1 grams/L

Production Quantity: 400 cases



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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM
FACT SHEET

