

# Villa Rosa

## Barbaresco DOCG

100% Nebbiolo

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:

Rich texture with cherry, strawberry, licorice, and leather flavors. Supple yet firm with terrific balance, ending with notes of sweet fruit, mineral, and vanilla. The tannins are well-integrated leading to a long finish. Pairs wonderfully with truffles, mushrooms, wild game, and lasagna dishes.

### Vineyards:

Region:	Piedmont, Italy
Vineyard Size:	10 hectares
Training Method:	Guyot
Planting Density:	13,000 vines per hectare
Soil Composition:	Marl and clay
Elevation:	300 meters
Exposure:	North

### Winemaking:

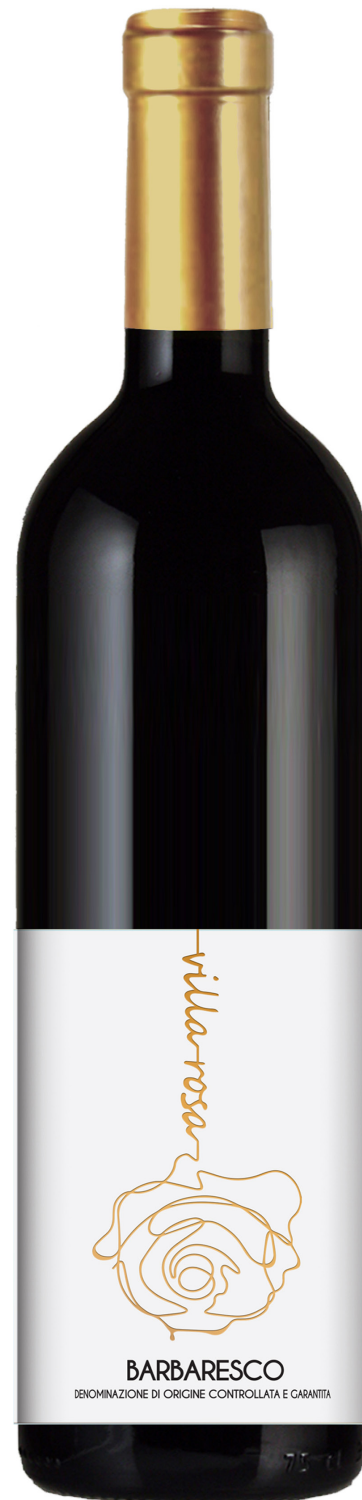
Harvest:	The grapes are hand harvested in October and transported in small baskets to the winery.
Fermentation:	After a gentle pressing and destemming, the grapes undergo a warm maceration of 10-12 days to extract maximum color and aromas. The wine is racked, and ferments in stainless steel tanks with selected yeasts.
Malolactic Fermentation:	No

### Aging:

30 months total, with a minimum of 1 year in French oak barrels and the remaining time in bottle.

### Technical Data:

Alcohol:	14%
pH:	3.4
Acidity:	5.5 grams/L
Residual Sugar:	1.1 grams/L



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

[WWW.OPICIWINESANDSPIRITS.COM](http://WWW.OPICIWINESANDSPIRITS.COM)



FACT SHEET