

Villa Rosa

Brachetto D'Acqui DOCG

100% Brachetto

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:

Bright cherry colored in the glass. Fresh and lively on the nose showing strawberry, cranberry and candied spice aromas. The palate is silky and lightly effervescent, with a mixture of raspberry, sweet herbs, vanilla, and plum. A pure finish, with excellent length, nicely frames each component. Drink right away while young and fresh. Pair it with any berry dessert, from a raspberry tart to a blackberry crumble to strawberry shortcake.

Vineyards:

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| Region: | Acqui Terme, Piemonte, Italy |
| Vineyard Source: | Leased vineyards from neighboring farmers with decade long relationships. |
| Average Vine Age: | 25 years |
| Soil Composition: | Classic marl and calcareous clays, with a unique red hue matching the wine |
| Training Method: | Vertically trellised |
| Planting Density: | 4,800 vines/hectare |
| Elevation: | 200-300 meters |
| Exposure: | Mixture of valleys and rolling hills, all with Southern aspect |
| Practices: | Sustainable farming techniques, no use of harmful chemicals or pesticides |

Winemaking:

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| Harvest: | Meticulously hand-harvested during the cooler night and morning hours of mid-September. |
| Fermentation: | After a very gentle pressing, the grapes undergo a brief maceration of 12 hours to extract delicate color and aromas. A thorough separation of the skins and juice occurs, followed by a light filtration and cold storage at 0° C. Refermentation happens in stainless steel tanks, just long enough to provide the elegant froth and elevated sugar levels that Brachetto is known for. A brief rest in the bottle to build balance and complexity predates shipment. |

Technical Data:

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| Alcohol: | 6.5% |
| pH: | 3.42 |
| Acidity: | 5.5 grams/L |
| Residual Sugar: | 117 grams/L |

Production Quantity: 600 cases



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