

Villa Rosa

Gavi del comune di Gavi DOCG

100% Cortese

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 varieties 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 fragrant dry white with nuances of apple and melon on the nose. Medium in body, this wine is studded with white stone fruit and full of minerality which extends through to a crisp and clean finish. The appellation's proximity to the coastal region of Liguria makes Gavi di Gavi a perfect pairing with seafood.

Vineyards:

Region:	Piedmont, Italy
Sourcing:	Estate owned
Training Method:	Guyot and Spurred Cordon
Planting Density:	4,500 vines per hectare
Soil Composition:	Limestone white soil along with tuff and sand
Elevation:	200-300 meters
Exposure:	Southeast
Vineyard Planted:	1970

Winemaking:

Harvest:	The grapes are hand harvested in mid-September.
Fermentation:	Wine is fermented in stainless steel tanks for 20 days at a controlled temperature of 54°F.
Malolactic Fermentation:	No

Aging:

Wine is aged in stainless steel for 3 months on fine lees before bottling and release.

Technical Data:

Alcohol:	12.5%
pH:	3.35
Acidity:	5.45 grams/L
Residual Sugar:	4 grams/L



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