

Villa Rosa

Barolo DOCG

Villa Rosa wines were created by the Opici family as a tribute to the late Rose Opici. Rose was partial to Piedmont's indigenous varietals. Opici collaborated with some of Piedmont's finest wineries to create easy-drinking, terroir-driven wines from the region's diverse appellations.

Varietal(s):

100% Nebbiolo

Vineyards:

Carefully hand-harvested from select parcels located throughout the Barolo DOCG appellation in Piedmont. Situated at an average altitude of 400 meters above sea level, the soil is predominantly clay and calcareous.

Winemaking:

Harvested by hand in October. The wine undergoes full malolactic fermentation takes place in stainless steel tanks. Aging occurs in French and Slavonian oak barrels for 24 months.

Tasting Notes:

A full-bodied, well-balanced red. A bouquet of violets, roses, and dogwood is accented by black fruit aromas and hints of leather and spice. The palate is dry, with round, structured tannins pervading the long, persistent finish. The king of Italian wines, Villa Rosa Barolo pairs well with hearty fare.



IMPORTER
OF THE YEAR
2014

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