

Villa Rosa

Moscato d'Asti 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% Moscato

Vineyards:

The fruit is hand-harvested from southern-facing hillside vineyards that surround the town of Santo Stefano Belbo in the DOCG appellation of Asti in southern Piedmont. Altitudes range from 200-400 meters. The soil is composed of white marl.

Winemaking:

Harvested in early September by hand. To maintain the integrity and naturally fresh characteristics of the varietal, the wine was vinified in stainless steel using the Charmat method. The secondary fermentation is brief, rendering the wine only lightly sparkling and pleasantly sweet as it retains a high sugar content of 110+ grams/liter, while keeping the alcohol content low at 5.5%.

Tasting Notes:

Lightly sparkling with a fresh, fragrant bouquet composed of peach and apricot aromas. It is clean on the palate with tiny bubbles tingling the palate. A pleasantly sweet wine with a crisp, refreshing finish. Villa Rosa Moscato d'Asti is an incredibly approachable wine. The sweet fruit is balanced by agreeable acidity and minerality. An easy sipper that will wonderfully complement dessert, or stand on its own to toast the evening. Enjoy while fresh.



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