

STELLA ROSA®

L'Originale

WATERMELON

Stella Rosa Watermelon is a proprietary blend of several white grape varietals including White Moscato (an indigenous grape variety from Piedmont), and a touch of barbera for color. The wine has natural flavors of watermelon that are created using a distillation process of Italian fruits grown in southern Italy.

The grapes are harvested, pressed, centrifuged, and then held cold as juice at 28 degrees Fahrenheit. The juice is fermented at various intervals throughout the year. This allows for the wine to remain fresh and delicate throughout the entire year. The Riboli family uses this technique to create an off-dry Rosé, busting with fresh flavors. Stella Rosa Watermelon contains natural carbonation.

The juice is fermented in Charmat-style, pressurized tanks. As the alcohol is created, so is the carbonation. Once the desired sweetness is achieved, the wine is centrifuged and bottled. The alcohol level stays at approximately 5% and contains 6% residual sugar. Its natural acidity and low pH strike the perfect balance with the wine's natural sweetness. The semi-dry character is a perfect compliment to Brunch and light appetizers.



PRODUCT OF ITALY



STELLA ROSA

L'Originale

WATERMELON

*A low alcohol grape wine specialty
with natural watermelon flavors*

Semi-Sweet

IL CONTE
1917

750ml (25.4 FL OZ)



RIBOLI FAMILY

OF SAN ANTONIO WINERY

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