



EVERYONE'S FAVORITE FIVE STAR WINE

For years, Leonardo LoCascio has introduced Americans to some of the top Italian wines in the world. As Leonardo watched the popularity of Italian wine grow in the United States, he recognized a significant need for high quality options at an everyday value. As a result, Winebow, under his guidance, created Stella — Italian for star — a complete line of authentic blends & varietals perfect for everyday drinking, with the unmistakable style of Italy. Through years of experience & close relationships, Winebow has partnered with some of the best vineyards & winemakers in Italy to develop this exceptional collection, adhering to strict production processes & utilizing modern cellar equipment. Stella wines exhibit true varietal character, with a delicious flavor profile, medium body & balanced acidity. Whether dining at home or in a restaurant, Stella wines are always the premiere choice when it comes to solid value Italian wines.





EVERYONE'S FAVORITE FIVE STAR WINE



MOSCATO - IGT SICILIA

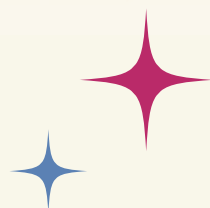
Aromas of white peaches, flowers & tropical fruit combine with flavors of honey & melon to create a light, refreshing wine with well-balanced acidity & a long lingering finish. Perfect for pairing with fresh fruits & light desserts.

PINOT GRIGIO - IGT UMBRIA

Aromas of lemon-lime citrus combine with zesty acidity & hints of minerality to create a light refreshing wine. Enjoy as an aperitif, with light hors d'oeuvres, mild cheeses, light pasta dishes & salads.

TREBBIANO D'ABRUZZO - DOC ABRUZZO

Noted for delicate aromas of green apple & flowers, & a smooth, dry, refreshing palate. Excellent with a variety of salads, pasta with clams, seafood & other light fare.



CHIANTI - DOCG TOSCANA

Exhibits classic flavors of cherry & red fruits with peppery undertones & a rich full finish complemented by soft tannins. Excellent with antipasti, tomato-sauced pasta, beef lasagna, bean stews, meats & aged cheeses.

MERLOT - IGT VENETO

Full deep, dark berry flavors are complemented by spicy notes & framed with soft supple tannins. Pairs easily with roasted poultry & meats, casseroles, pasta & pizza, or to enjoy as an aperitif.

MONTEPULCIANO D'ABRUZZO - DOC ABRUZZO

Delivers ripe cherry & plum flavors framed with smooth tannins. Pairs easily with a wide array of foods, from pasta & pizza to roasted poultry & casseroles.

NEGROAMARO - IGT PUGLIA

Features an intense ruby-red color with aromas & flavors of ripe plums, cherries, & notes of exotic spices with a rich velvety mouthfeel. Steaks, Pasta Bolognese, pizza, & lamb chops are ideal matches for this versatile food wine.

NERO D'AVOLA - IGT SICILIA

Aromas of plums, cherries & blueberries combine with flavors of raspberries & spice to produce a well-balanced wine with soft tannins & a long, elegant finish. An ideal food wine to pair with lasagnas, roasted lamb, & pasta with Bolognese sauce.

PRIMITIVO - IGT PUGLIA

Lush aromas of currants, spices & licorice lead to soft tannins, which complement a medium body with firm structure in the glass. A great match with roasted sausages, pork chops, salami, and ripe cheeses including Pecorino, Parmigiano & Grana Padano.

SANGIOVESE - IGT PUGLIA

Possesses a classic, old world elegance with ripe berry aromas that lead to a round & fruity palate with pleasant acidity. An ideal food wine to pair with grilled meats, pasta & pizza.

SELECTED AND IMPORTED BY
WINEBOW, INC., NEW YORK, NY
WWW.WINEBOW.COM
©2012 WINEBOW
STL00003521

