

IL CONTE
1917

STELLA ROSA

STELLA PINK

Facts:

- Stella Rosa Pink is a proprietary blend produced primarily from the Moscato grape with various other varietals which add a vibrant pink characteristic.
- 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. In this manner the wine remains fresh and delicate throughout the entire year.
- This wine has high natural acidity and low pH. This is in perfect balance with the sweetness. It is not cloying or heavy.
- The Riboli family uses this technique to capture the fresh peach, honey, and red berry characteristics found in Stella Rosa Pink.
- Stella Rosa Pink has 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%.
- 10% residual sugar

