

IL CONTE
1917

STELLA ROSA

ROSSO

Facts:

- Stella Rosa Rosso is a proprietary blend of several red grape varietals including Brachetto.
- 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 Stella Rosa 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 use this technique to capture the fresh strawberry and red berry characteristics found in Stella Rosa.
- Stella Rosa 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 5.5%.
- 10% residual sugar

