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