

STELLA ROSA®

L'Originale

RUBY ROSÉ GRAPEFRUIT

Stella Rosa Ruby Rosé Grapefruit is a proprietary blend of several white grape varietals including malvasia, moscato, and a touch of barbera for color. The wine has natural flavors of grapefruit that are created using a distillation process of Italian grapefruits 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 berry flavors.

Stella Rosa Ruby Rosé Grapefruit 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.



RIBOLI FAMILY

OF SAN ANTONIO WINERY

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