

STELLA ROSA®

L'Originale

PINEAPPLE

Stella Rosa Pineapple is a proprietary blend of several white grape varieties including White Moscato (an indigenous grape variety from Piedmont). The wine has natural flavors of Pineapple that are created using a natural distillation process.

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, bursting with fresh flavors.

Stella Rosa Pineapple 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.

PRODUCT OF ITALY



STELLA ROSA

L'Originale

PINEAPPLE

A low alcohol grape wine made with natural pineapple flavors

Semi-Sweet

IL CONTE
1917

750ml (25.4 FL. OZ.)

WHITE WINE 0 87872 63840 1



RIBOLI FAMILY

OF SAN ANTONIO WINERY

737 Lamar Street, Los Angeles, CA 90031

Phone: 888.223.1401 | Fax: 323.221.7261

www.stellarosawines.com