

# STELLA ROSA®

*L'Originale*

## RED APPLE

From the beautiful hillside vineyards of the Piedmont region of Northern Italy, Stella Rosa Red Apple is crafted in the small village of Santo Stefano Belbo. The Riboli Family has created this special blend of several aromatic grape varietals including Moscato Canelli.

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 year-round. The Riboli family uses this technique to capture the natural flavors of ripe red apple.

Stella Rosa Red Apple 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 5.5% and contains 10% residual sugar. Its natural acidity and low pH strike the perfect balance with the wine's natural sweetness.



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