

STELLA ROSA®

L'Originale

GREEN APPLE

From the beautiful hillside vineyards of the Piedmont region of Northern Italy, Stella Rosa Green 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 green apple.

Stella Rosa Green 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.

PRODUCT OF ITALY



STELLA ROSA

L'Originale

GREEN APPLE

*A low alcohol grape wine specialty
with natural apple flavors*

Semi ~ Sweet

IL CONTE
1917®

WHITE WINE 0 87872-63390 1



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OF SAN ANTONIO WINERY

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