

STELLA ROSA®

PINOT GRIGIO

DELLE VENEZIE

DENOMINAZIONE DI ORIGINE CONTROLLATA

Overview:

Our new Stella Rosa Pinot Grigio was born from rich grapes grown in the beautiful valleys near the Trentino mountains. Straw-yellow colored, this Pinot Grigio is crisp and dry, with flavors of honey, green apple and pear, created to be served chilled and at 12% ABV. Perfect with appetizers, grilled chicken, and salads.

Varietal:

Pinot Grigio

Vineyard:

Produced at our winery in the small town of LaVis and grown in the Trentino foothills surrounding the village.

Vinification:

The grapes are de-stemmed and very gently soil pressed in a pneumatic press. Prior to fermentation the liquid is chilled to allow a natural separation of sediment and juice, after which selected yeast are added to initiate fermentation.

Fermentation:

Fermentation takes place off the skins in temperature controlled conditions not exceeding 16-18 °C in stainless steel for approximately 15 days. The wine stays on the lees for about 40 days and rests for a while before bottling.

Alcohol: 12%

Serving Temperature: 6° - 8° C



RIBOLI FAMILY

OF SAN ANTONIO WINERY

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