



STELLA ROSA®

AMORE

Stella Rosa Amore Sparkling is a naturally sparkling wine produced from the Glera grape in the northwestern province of Piedmont. This dry sparkling wine bursts with notes of stone fruit such as pears, apples, and white peaches, as well as floral notes or wisteria, begging to be paired with any celebration.

Winemaking:

After being harvested, the grapes are pressed and fermented in Charmat-style, pressurized tanks. During the fermentation process, the alcohol is created in tandem with the wine's natural carbonation. The wine then spends 3 months in barrel on the lees. The resulting wine is an elegant dry Prosecco that is fully sparkling.

Pairings:

Because of the wine's natural acidity and bubbles, Stella Rosa Amore Sparkling is the perfect accompaniment for any occasion. Pair with seafood, creamy pastas, and any of life's celebrations. The natural sweetness and lively effervescence of this wine allows for a wonderful standalone apéritif or a perfect cocktail mixer.

Primary Grape Variety:	Glera
Country of Origin:	Treviso, Italy
Alcohol:	11.5%
Residual Sugar:	1.5%
Real Fruit Blend Attributes:	Pear, apple, and peach
Fermentation Method:	Charmat Style pressurized tanks

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