



STELLA ROSA®

PREMIUM IMPORTED SPIRITS

SEASONAL SIPS



@STELLAROSABRANDY

STELLAROSA.COM/SPIRITS

STELLA ROSA®

PREMIUM IMPORTED BRANDY

A BOLD NEW LEGACY

With over a century of winemaking expertise and the success of Stella Rosa® Wines, the #1 Italian imported wine brand in the United States, the Riboli Family introduces Stella Rosa® Brandy—a collection of premium flavored brandies crafted in Northern Italy.

Infused with rich, fruit-forward flavors and aged to perfection, Stella Rosa® Brandy offers a smooth, versatile experience. Whether sipped chilled, on the rocks, or mixed into a signature cocktail, it's a spirit made for those who appreciate tradition with a modern twist.

From classic sophistication to bold new flavors, Stella Rosa® Brandy invites you to elevate your moments and sip your way.



STELLA ROSA®

PREMIUM IMPORTED CREAM LIQUEUR

A DECADENT INDULGENCE

Expanding on the legacy of Stella Rosa® Wines, the Riboli Family introduces Stella Rosa® Cream Liqueurs—a collection of rich, velvety liqueurs crafted in Italy for those who love to indulge.

Blending premium spirits with indulgent flavors, each sip delivers a luxurious balance of smooth texture and decadent taste. Whether served chilled, on the rocks, or in a dessert cocktail, Stella Rosa® Cream Liqueurs transform any moment into something extraordinary.

Indulgence has never tasted this good—pour, sip, and savor the richness of Stella Rosa® Cream Liqueurs.



BOTTLED IN ITALY
STELLA ROSA
SALTED CARAMEL
CREAM LIQUEUR
17% alc/vol 34 proof

BOTTLED IN ITALY
STELLA ROSA
CHOCOLATE HAZELNUT
CREAM LIQUEUR
17% alc/vol 34 proof

BOTTLED IN ITALY
STELLA ROSA
PISTACHIO
CREAM LIQUEUR
17% alc/vol 34 proof

WHEN TRADITION MEETS INNOVATION

With over a century of winemaking expertise, Stella Rosa® Spirits is redefining indulgence by blending heritage with modern innovation. Inspired by the legacy of Stella Rosa® Wines, the Riboli Family first introduced Stella Rosa® Brandy, a collection of premium, fruit-forward brandies crafted in the foothills of Piedmont, Italy. Now, that same spirit of creativity has led to the launch of Stella Rosa® Cream Liqueurs, a rich and velvety new way to enjoy indulgence in every sip.

Each bottle of Stella Rosa® Brandy starts with carefully selected Trebbiano grapes, handpicked at peak ripeness. Using the traditional Charentais method, the brandy is double distilled in copper pot stills and aged in Slavonian oak for six months, achieving an exceptionally smooth and flavorful finish. The result? A versatile, mixable spirit perfect for enjoying chilled, on the rocks, or as the base of an unforgettable cocktail.

Building on that foundation of craftsmanship, Stella Rosa® Cream Liqueurs take indulgence to the next level. Luxuriously smooth and irresistibly rich, these liqueurs blend premium spirits with decadent flavors like Chocolate Hazelnut, Pistachio, and Salted Caramel. Whether served over ice, added to coffee, or shaken into a dessert cocktail, they offer a new way to sip and savor Stella Rosa®.

From the bold, refined flavors of our brandy to the smooth, luscious indulgence of our cream liqueurs, Stella Rosa® Spirits continues to innovate while staying true to its Italian roots.

With small-batch craftsmanship and an unwavering commitment to quality, we invite you to explore, create, and elevate every moment with **Stella Rosa® Spirits.**



ITALIAN IMPORT



SMALL BATCH



ENJOY CHILLED
OR MIXED

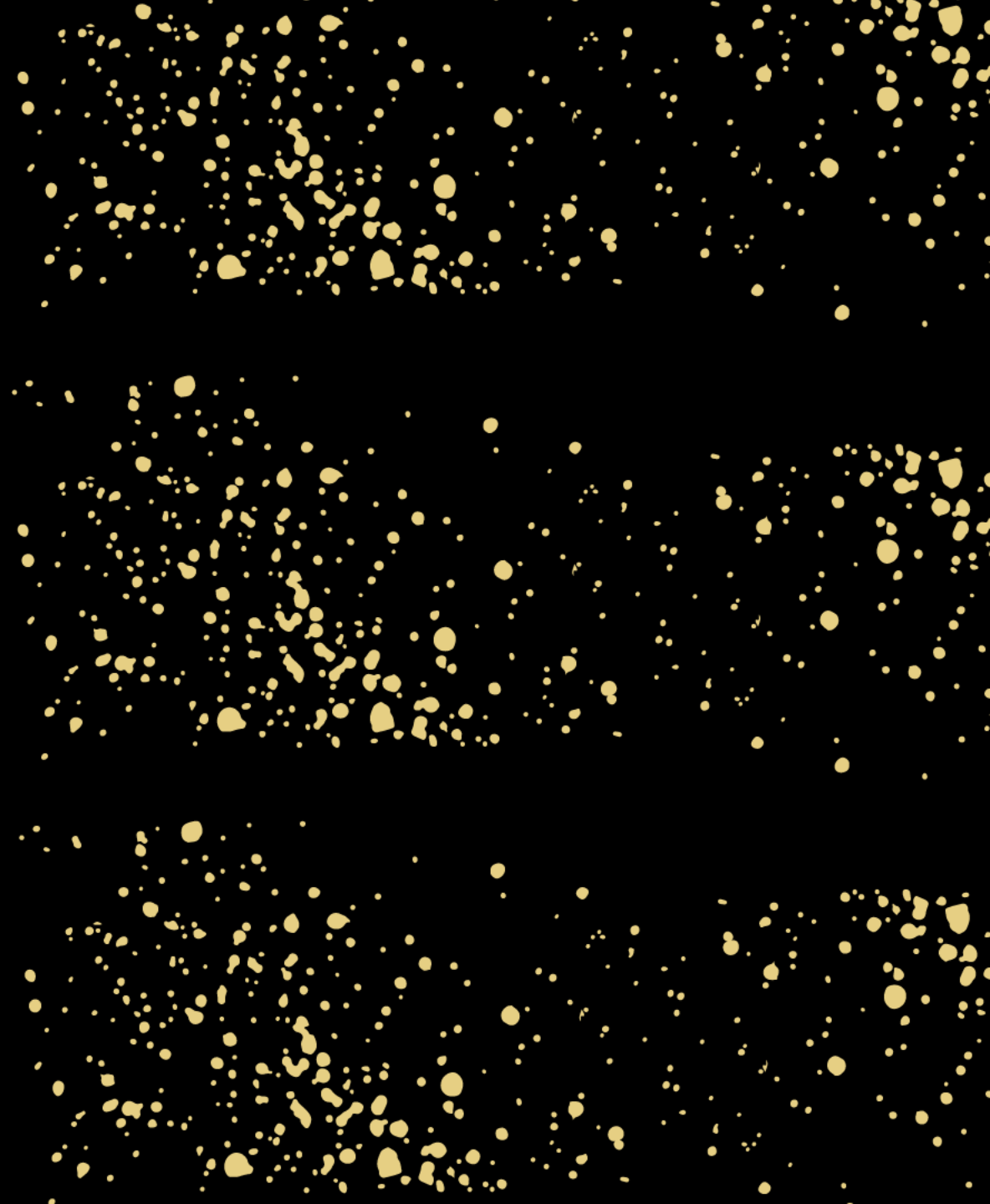


100% NATURAL





SPRING SIPS



BRANDY BLOOM

INGREDIENTS

- 2 oz. Stella Rosa® Honey Peach Brandy
- ¾ oz. Elderflower Liqueur
- ½ oz. Lemon Juice

METHOD

1. Add ingredients to shaker.
2. Shake over ice.
3. Strain into rocks glass over ice.
4. Garnish with a lemon twist.



SMOOTH BLACK SMASH

INGREDIENTS

- 2 oz. Stella Rosa® Smooth Black Brandy
- ¾ oz. Lemon Juice
- ½ oz. Simple Syrup
- 4-5 Blackberries

METHOD

1. Muddle blackberries into shaker.
2. Shake Brandy, lemon juice, and simple syrup over ice.
3. Strain into glass over ice.
4. Garnish with blackberries.



MIDNIGHT ROYALE

INGREDIENTS

2 oz. Stella Rosa® Smooth Black Brandy

3 oz. Stella Rosa® Black Wine

2 oz. Cola

METHOD

1. Build in wine glass.
2. Add ice and stir.
3. Garnish with blueberries.



PINEAPPLE PUNCH

INGREDIENTS

- 2 oz. Stella Rosa® Smooth Black Brandy
- 3 oz. Pineapple Juice
- 2 Dashes of Fire Tincture

METHOD

1. Build in glass.
2. Add ice and stir.
3. Garnish with cherries and pineapple fronds.



SWEET HONEY PEACH

INGREDIENTS

- 2 oz. Stella Rosa® Honey Peach Brandy
- 3 oz. Stella Rosa® Sparkling Prosecco
- 1½ oz. Orange Juice
- ½ oz. Vanilla Extract

METHOD

1. Shake Honey Peach Brandy, orange juice, and vanilla extract over ice.
2. Strain into glass over ice.
3. Top off with Sparkling Prosecco.
4. Garnish with orange wheels and peach slivers.



HONEY PEACH FIZZ

INGREDIENTS

- 2 oz. Stella Rosa® Honey Peach Brandy
- 2 oz. Tonic Water
- $\frac{3}{4}$ oz. Honey Simple Syrup
- $\frac{3}{4}$ oz. Lemon Juice
- 8 Blueberries

METHOD

1. Muddle blueberries in shaker.
2. Shake Honey Peach Brandy, simple syrup, lemon juice, and muddled blueberries over ice.
3. Roll and strain into rocks glass over ice.
4. Top off with tonic water.
5. Garnish with lemon wheel and blueberries.



PASSION OLD FASHIONED

INGREDIENTS

- 2 oz. Stella Rosa® Tropical Passion Brandy
- 2 oz. Guava Nectar
- ½ oz. Simple Syrup
- 2 Dashes of Aromatic Bitters

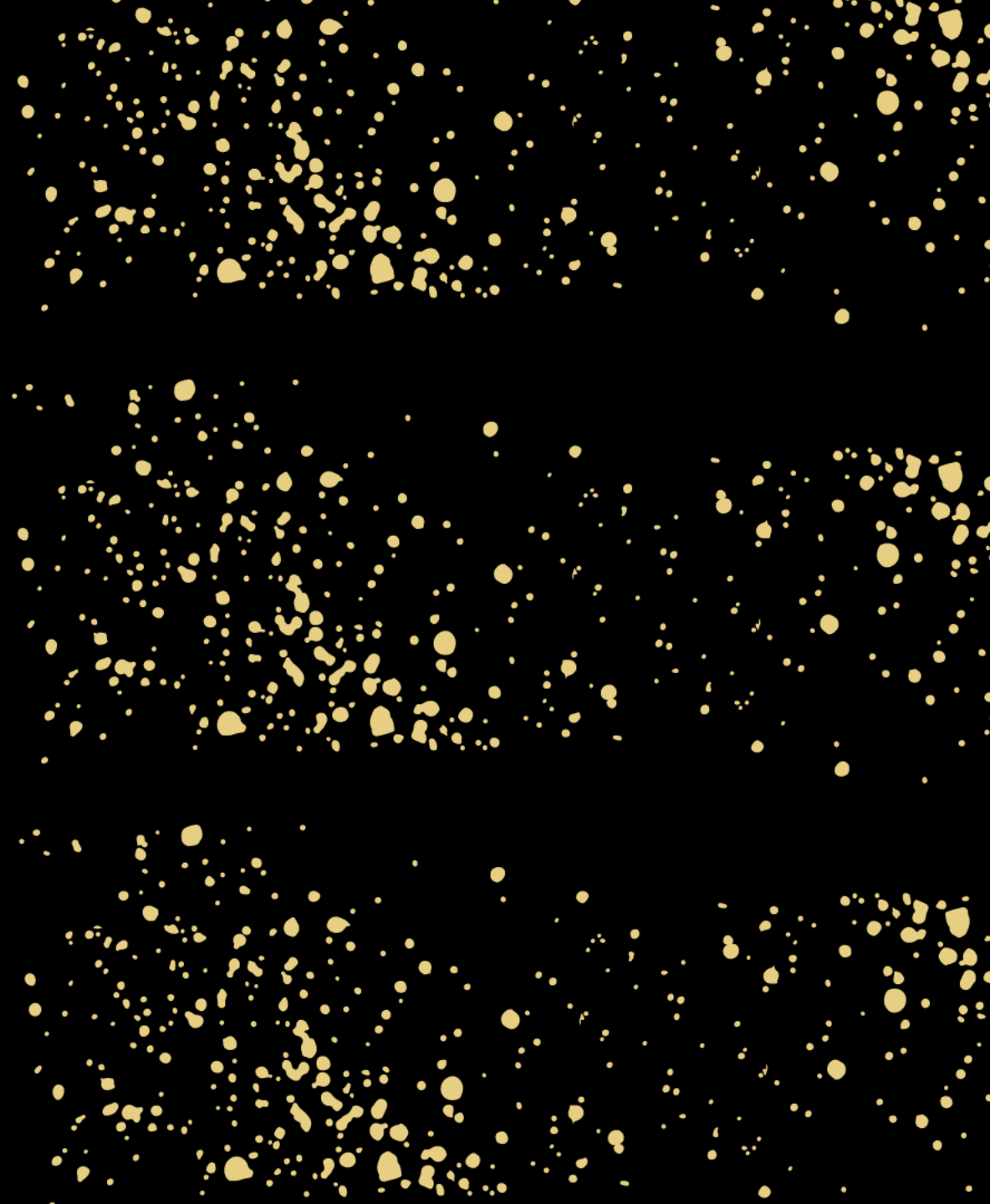
METHOD

1. Build in rocks glass.
2. Add ice & stir.
3. Garnish with orange twist and cherry skewer.





SUMMER SIPS



SUNSET SPRITZ

INGREDIENTS

- 1½ oz. Stella Rosa® Tropical Passion Brandy
- 2 oz. Stella Rosa® Sparkling Prosecco
- 2½ oz. Peach Nectar
- 1 Lemon Wedge

METHOD

1. Pour Tropical Passion Brandy and peach nectar into wine glass over ice and stir.
2. Top off with Sparkling Prosecco and a squeeze of the lemon wedge.
3. Garnish with peach slivers and lemon wheels.



THE AFTER PARTY

INGREDIENTS

- 1½ oz. Stella Rosa® Smooth Black Brandy
- 3 oz. Stella Rosa® Moscato D'Asti
- 1½ oz. Lemon-Lime Soda
- 1 oz. Cherry Liqueur

METHOD

1. Build in collins glass.
2. Add ice and stir.
3. Garnish with cherries.



QUEEN OF THE TROPICS

INGREDIENTS

- 1½ oz. Stella Rosa® Tropical Passion Brandy
- 1½ oz. Stella Rosa® Sparkling Prosecco
- 1½ oz. Pineapple Juice
- ½ oz. Passion Fruit Liqueur
- ½ oz. Vanilla Syrup

METHOD

1. Shake Brandy, pineapple juice, liqueur, and syrup over ice.
2. Roll & strain into martini glass.
3. Top off with prosecco.
4. Garnish with maraschino cherries.



PEACH PARADISE

INGREDIENTS

- 1½ oz.** Stella Rosa® Honey Peach Brandy
- 2 oz.** Pineapple Juice
- ¾ oz.** Italian Aperitif
- ½ oz.** Lime Juice

METHOD

- 1.** Shake over ice.
- 2.** Strain into coupe glass.
- 3.** Garnish with orange twist.



MANGO HONEY MULE

INGREDIENTS

- 1½ oz. Stella Rosa® Honey Peach Brandy
- 2 oz. Stella Rosa® Tropical Mango
- 3 oz. Ginger Beer
- 1 Lime Wedge Squeeze

METHOD

1. Build in glass.
2. Add ice & stir.
3. Garnish with a lime wedge and peach slivers.



SWEET PEACH TEA

INGREDIENTS

- 2 oz. Stella Rosa® Honey Peach Brandy
- 2 oz. Lemonade
- 1½ oz. Sweet Tea
- 1 Lemon Wedge Squeeze

METHOD

1. Shake ingredients over ice.
2. Strain into collins glass over fresh ice.
3. Garnish with lemon slices.



SUMMER PEACH

INGREDIENTS

- 1½ oz. Stella Rosa® Honey Peach Brandy
- ¾ oz. Lemon Juice
- ¾ oz. Peach Purée
- ½ oz. Elderflower Liqueur

METHOD

1. Shake over ice.
2. Strain into coupe glass.
3. Garnish with lemon twist.



TROPICAL PASSION MOJITO

INGREDIENTS

- 2 oz. Stella Rosa® Tropical Passion Brandy
- 3 oz. Soda Water
- ¼ oz. Lime Juice
- ¼ oz. Simple Syrup
- 6 Mint Leaves

METHOD

1. Muddle mint in shaker.
2. Shake Tropical Passion Brandy, lime juice, and simple syrup over ice.
3. Strain into collins glass over ice.
4. Top off with soda water.
5. Garnish with mint sprigs and lime wheel.



SR TROPICAL SLUSHIE

INGREDIENTS

- 1½ oz. Stella Rosa® Tropical Passion Brandy
- 1 oz. Coconut Rum
- 1 oz. Pineapple Juice
- 1 oz. Simple Syrup

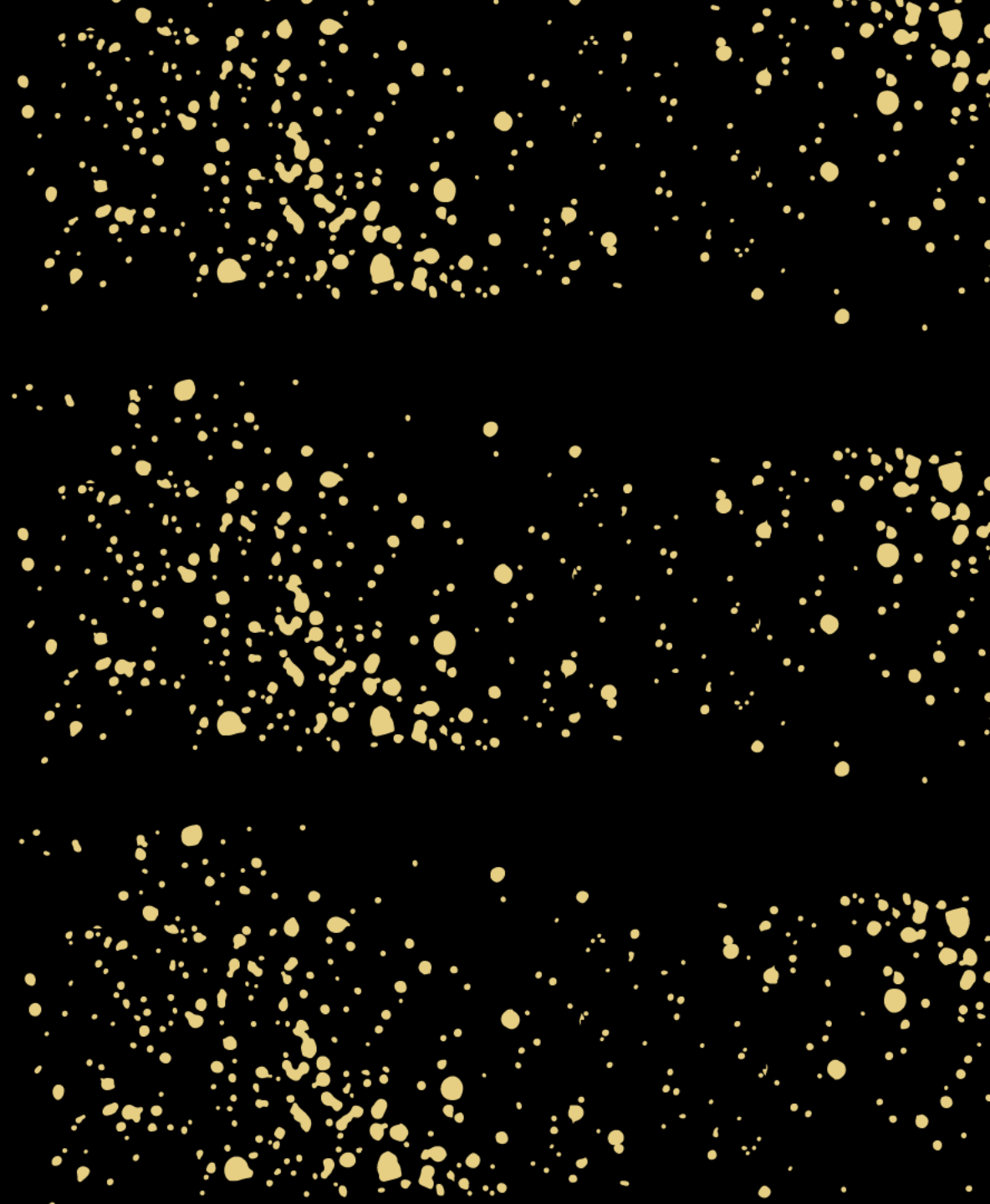
METHOD

1. Add ingredients and ice to blender.
2. Blend ingredients until smooth.
3. Rim rocks glass with toasted coconut.
4. Pour slushie into rocks glass.
5. Garnish with pineapple wedge.





FALL SIPS



BRANDY ALEJANDRA

INGREDIENTS

- 1½ oz. Stella Rosa® Smooth Black Brandy
- 1½ oz. Stella Rosa® Chocolate Hazelnut Cream Liqueur
- 3 oz. Milk

METHOD

1. Shake over ice.
2. Strain into martini glass.
3. Garnish with whipped cream, cinnamon, and nutmeg.



THE SMOOTH TALKER

INGREDIENTS

- 2 oz. Stella Rosa® Smooth Black Brandy
- 1 oz. Sweet Vermouth
- ½ oz. Simple Syrup
- 2 Dashes of Aromatic Bitters

METHOD

1. Add ingredients to shaker.
2. Add ice and stir.
3. Strain into glass.
4. Garnish with orange twist and cherry skewer.



STELLA ROSA® BRANDY MULE

INGREDIENTS

- 1½ oz. Stella Rosa® Smooth Black Brandy
- 4 oz. Ginger Beer
- 1 Lime Wedge

METHOD

1. Build in copper mug.
2. Add 1 squeeze of the lime wedge.
3. Add ice and stir.
4. Garnish with lime wheel.



STELLA ROSA® SIDECAR

INGREDIENTS

- 2 oz. Stella Rosa® Honey Peach Brandy
- $\frac{3}{4}$ oz. Lemon Juice
- $\frac{3}{4}$ oz. Simple Syrup

METHOD

1. Shake ingredients over ice.
2. Strain into glass.
3. Garnish with orange twist.



HONEY PEACH MULE

INGREDIENTS

- 2 oz. Stella Rosa® Honey Peach Brandy
- 3 oz. Ginger Beer
- ½ oz. Lime Juice
- 1 Tbsp. Fig Preserves

METHOD

1. Shake Honey Peach Brandy, lime juice, and fig preserves over ice.
2. Roll & strain into glass over ice.
3. Top off with ginger beer.
4. Garnish with figs.



BUTTER BREW

INGREDIENTS

2½ oz. Stella Rosa® Butter Toffee Brandy

3 oz. Cold Brew Coffee/Esspresso

½ oz. Butterscotch

METHOD

1. Shake Brandy and coffee/esspresso over ice.
2. Strain into coupe glass.
3. Garnish with crushed butterscotch.



SWEET PIÑA

INGREDIENTS

- 2½ oz. Stella Rosa® Butter Toffee Brandy
- 2 oz. Pineapple Juice
- 1 oz. Coconut Cream

METHOD

1. Shake over ice.
2. Rim collins glass with coconut flakes.
3. Strain into collins glass over fresh ice.
4. Garnish with whipped cream and toasted coconut.



CARAMEL CRUSH

INGREDIENTS

- 1½ oz. Stella Rosa® Salted Caramel Cream Liqueur
- 1 oz. Bourbon
- ½ oz. Vanilla Syrup
- Dash of Sea Salt

METHOD

1. Shake over ice.
2. Strain into rocks glass over fresh ice.
3. Garnish with caramel drizzle and a mini pretzel.



PISTACHIO ESPRESSO MARTINI

INGREDIENTS

- 2 oz. Stella Rosa® Pistachio Cream Liqueur
- 1 oz. Vodka
- 1 oz. Freshly Brewed Espresso (or cold brew)
- ½ oz. Coffee Liqueur (optional for extra depth)

METHOD

1. Shake vigorously over ice.
2. Strain into chilled martini glass.
3. Garnish with crushed pistachios.



CHERRY SUNSET

INGREDIENTS

2½ oz.	Stella Rosa® Butter Toffee Brandy
2 oz.	Lemonade
1 oz.	Cherry Juice (Tart or Black Cherry)
½ oz.	Amaretto
½ oz.	Vanilla Syrup

METHOD

1. Shake over ice.
2. Strain into collins glass over fresh ice.
3. Garnish with maraschino cherries.



BUTTER TOFFEE MULE

INGREDIENTS

- 2½ oz. Stella Rosa® Butter Toffee Brandy
- 3 oz. Ginger Beer
- ½ oz. Butterscotch Liqueur
- 1 Lime Wedge Squeeze

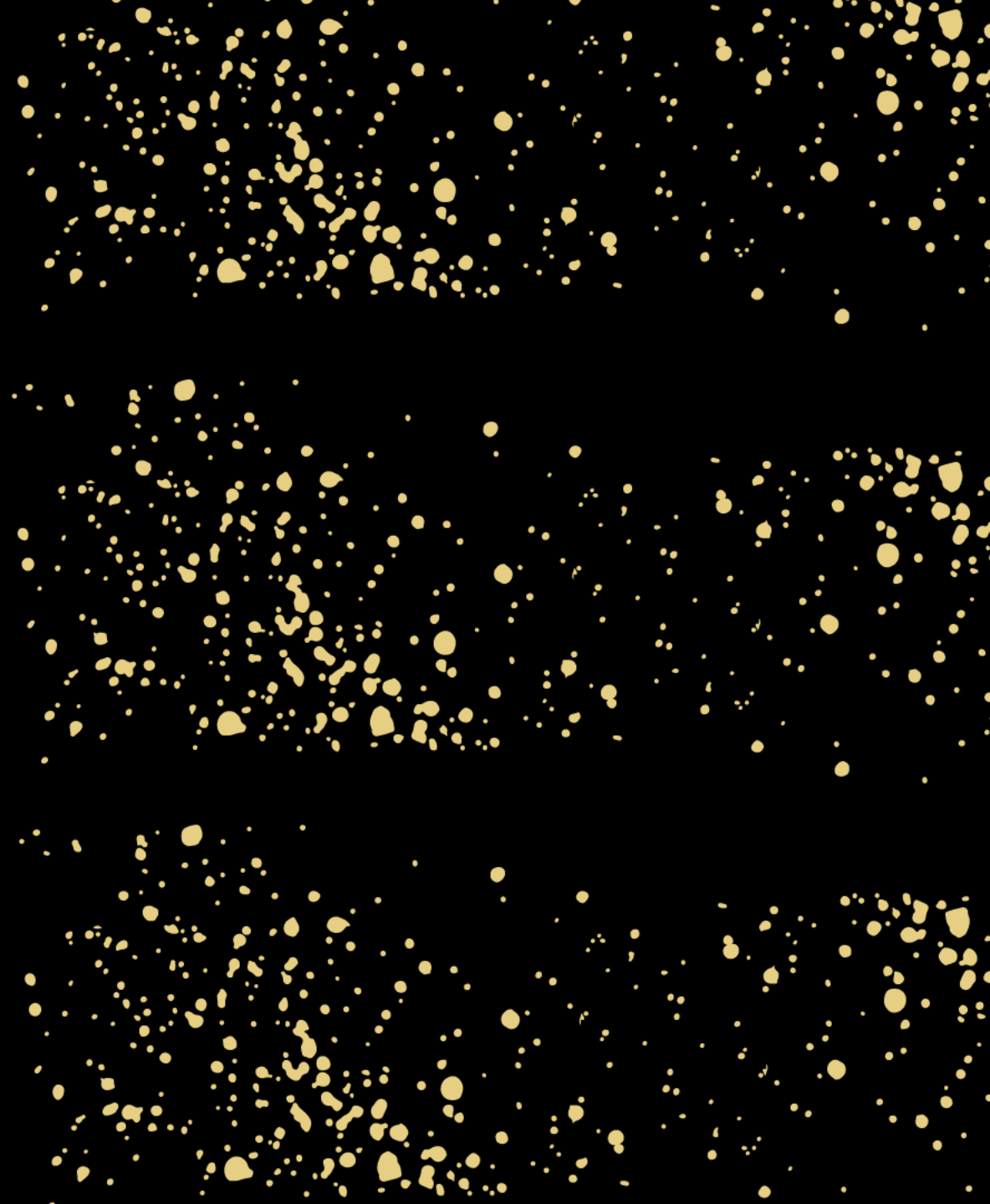
METHOD

1. Shake Brandy and butterscotch liqueur over ice.
2. Roll & strain into glass over fresh ice.
3. Top off with ginger beer.
4. Squeeze lime wedge.
5. Garnish with lime wheel and a nutmeg sprinkle.





WINTER SIPS



THE SNOWBIRD

INGREDIENTS

- 1½ oz. Stella Rosa® Smooth Black Brandy
- 3 oz. Stella Rosa® Black
- 1½ oz. Coconut Cream
- 1½ oz. Pineapple Juice

METHOD

1. Rim serving glass with coconut shavings.
2. Build in wine glass over ice and stir.
3. Garnish with a cherry.



PUMPKIN ALEXANDER

INGREDIENTS

- 1½ oz. Stella Rosa® Smooth Black Brandy
- 3 oz. Milk
- 1 oz. White Crème de Cacao
- ½ oz. Pumpkin Purée/Pie Filling
- 2 Dashes of Aromatic Bitters

METHOD

1. Shake over ice.
2. Strain into martini glass.
3. Garnish with whipped cream and nutmeg sprinkle.



HONEY PEACH OLD FASHIONED

INGREDIENTS

- 2½ oz. Stella Rosa® Honey Peach Brandy
- ½ oz. Amaretto
- ½ oz. Vanilla Simple Syrup
- 3 Dashes of Aromatic Bitters

METHOD

1. Stir over ice.
2. Strain into lowball glass over ice.
3. Garnish with split vanilla bean and maraschino cherry.



PEACHY MARTINI

INGREDIENTS

- 1½ oz. Stella Rosa® Honey Peach Brandy
- 1½ oz. Cream of Coconut
- 1 oz. Coconut Liqueur
- 2 Dashes of Aromatic Bitters

METHOD

1. Rim glass with coconut.
2. Shake ingredients over ice.
3. Strain into martini glass.
4. Garnish with nutmeg and toasted coconut.



MAPLE CINNAMON MULE

INGREDIENTS

- 2 oz. Stella Rosa® Tropical Passion Brandy
- 4 oz. Ginger Beer
- ½ oz. Maple Syrup
- ½ oz. Lime Juice
- 3 Dashes of Ground Nutmeg & Cinnamon

METHOD

1. Shake Brandy, syrup, lime juice, nutmeg & cinnamon over ice.
2. Roll & strain into glass over fresh ice.
3. Top off with ginger beer.
4. Garnish with cinnamon sticks.



BRANDY CHOCOLATE DREAM

INGREDIENTS

- 2½ oz.** Stella Rosa® Butter Toffee Brandy
- 1½ oz.** Stella Rosa® Chocolate Hazelnut Cream Liqueur
- 2 oz.** Chocolate Milk

METHOD

1. Shake over ice.
2. Strain into glass over fresh ice.
3. Garnish with whipped cream, cinnamon stick and chocolate shavings.



HAZELNUT MOCHA MARTINI

INGREDIENTS

- 2 oz. Stella Rosa® Chocolate Hazelnut Cream Liqueur
- 1 oz. Vodka
- 1 oz. Freshly Brewed Espresso
- ½ oz. Coffee Liqueur

METHOD

1. Shake over ice until well-chilled.
2. Strain into a chilled martini glass.
3. Garnish with chocolate shavings or cocoa powder. Add a few coffee beans on top if desired.



ITALIAN COFFEE CREAM

INGREDIENTS

- 2 oz. Stella Rosa® Chocolate
Hazelnut Cream Liqueur
- 5 oz. Hot Coffee
- 1 oz. Irish Whiskey (optional)

METHOD

1. In a heat-safe mug, pour in Stella Rosa® Chocolate Hazelnut Cream Liqueur and Irish whiskey.
2. Slowly add hot coffee and stir gently.
3. Top with a dollop of whipped cream.
4. Garnish with a sprinkle of cocoa powder.



HAZELNUT MUDSLIDE

INGREDIENTS

2½ oz.	Stella Rosa® Chocolate Hazelnut Cream Liqueur
1 oz.	Vodka
1 oz.	Coffee Liqueur
1 oz.	Chocolate Syrup

METHOD

1. Drizzle chocolate syrup along the inside of a chilled glass in a swirling pattern.
2. Fill a blender with ice and add ingredients.
3. Blend until smooth and creamy.
4. Pour into the prepared glass.
5. Garnish with additional chocolate syrup or whipped cream.



PISTACHIO CLOUD

INGREDIENTS

- 2 oz. Stella Rosa® Pistachio Cream Liqueur
- ½ oz. Crème de Cacao (white)
- 1 oz. Oat Milk or Milk of Choice

METHOD

1. Rim a chilled coupe glass with crushed pistachios.
2. Shake over ice.
3. Strain into prepared coupe glass.
4. Garnish with crushed pistachios or a sprinkle of cocoa powder.



SALTED CARAMEL WHITE RUSSIAN

INGREDIENTS

- 2 oz. Stella Rosa® Salted Caramel Cream Liqueur
- 1 oz. Vodka
- 1 oz. Coffee Liqueur

METHOD

1. Fill a rocks glass with ice.
2. Pour in vodka and coffee liqueur.
3. Top with Stella Rosa® Salted Caramel Cream Liqueur.
4. Stir gently to swirl the layers.
5. Garnish with a light caramel drizzle and a pinch of sea salt.



HAZELNUT WHITE RUSSIAN

INGREDIENTS

- 1½ oz. Stella Rosa® Chocolate
Hazelnut Cream Liqueur
- 1 oz. Vodka
- 1½ oz. Coffee Liqueur

METHOD

1. Fill a rocks glass halfway with ice.
2. Add Vodka and Coffee Liqueur to the glass.
3. Slowly pour Stella Rosa® Chocolate Hazelnut Cream over the back of a spoon into the glass to create a layered effect.
4. Gently stir to combine all ingredients.
5. Garnish with grated chocolate.



