



STELLA ROSA®

MOSCATO ORANGE

D.O.C.G

The northeastern province of Veneto is home to **Stella Rosa Imperiale Orange Moscato**, one of the world's most unique, semi-sweet sparkling Moscatos. The prized Fior D'Arancio Moscato grapes are selected from specific family-cultivated vineyards in Colli Euganei,

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 allowing the wine to remain fresh and delicate.

During fermentation process, the alcohol is created in tandem with the wine's natural carbonation. Once the desired sweetness is achieved, the wine is centrifuged and bottled. Its natural acidity and low pH strike the perfect balance with the wine's inherent sweetness. It is not cloying or heavy.

Serve chilled by-the-glass, pour over ice, or mix with your favorite spirit for an all natural, fruit-forward cocktail.

Primary Grape Variety:	Fior D'Arancio Moscato
Country of Origin:	Colli Euganei, Veneto, Italy
Alcohol:	6%
Residual Sugar:	10%
Real Fruit Blend Attributes:	Citrus and Orange Blossom
Fermentation Method:	Charmat Style pressurized tanks

RIBOLI FAMILY
of SAN ANTONIO WINERY

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