



STELLA ROSA®

GOLD V.S.

PROSECCO D.O.C.

Stella Rosa Gold V.S. Prosecco D.O.C is a naturally sparkling wine produced from 85% Glera and 15% Chardonnay in the northwestern province of Piedmont. This dry sparkling wine bursts with fruity notes of green apple and grapefruit, as well as floral notes of elderflower, 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 Gold VS Prosecco is the perfect accompaniment for any occasion. Pair with buttery seafood, oysters, cured meats, and any of life's celebrations. The 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%
Residual Sugar:	12%
Notes:	Green apple & grapefruit
Fermentation Method:	Charmat style pressurized tanks

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