



STELLA ROSA®

PINEAPPLE & CHILI



Overview:

Stella Rosa Pineapple Chili is a proprietary blend produced from Moscato D'Asti, infused with hints of pineapple and a subtle heat from Italian chili peppers that develop on the finish. This slightly sparkling wine combines refreshing tropical notes with crisp acidity that immediately transports you to summer days.

Winemaking:

After being harvested, the grapes are pressed, centrifuged, and then held cold at 28 degrees Fahrenheit to prevent early fermentation. Throughout the year, the juice is fermented at various intervals to retain freshness and Stella Rosa's iconic delicate sweetness. The same technique is also used when infusing the pineapple and chili peppers to capture their fresh flavors. During the 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 to prevent further fermentation. The wine's bright acidity and low pH strike the perfect balance with the wine's inherent sweetness- without being heavy or cloying.

Pairings:

Due to the wine's fresh acidity and tropical sweetness, Stella Rosa Pineapple Chili is the perfect accompaniment for any occasion. Pair with chips and guacamole, tacos, grilled fish, or with any summer BBQ. Serve chilled by-the-glass, pour over ice, or mix with your favorite spirit for an all-natural, fruit-forward cocktail.

Primary Grape Variety:

Moscato D'Asti

Country of Origin:

Italy

Alcohol:

5%

Residual Sugar:

10%

Real Fruit Blend Attributes:

Ripe Pineapple and Spicy notes of Chili.

Fermentation Method:

Charmat Style pressurized tanks

WHITE WINE (750ml) 0 87872-63850 0

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