



STELLA ROSA®

HONEY PEACH

PREMIUM FLAVORED BRANDY



Food & Beverage Magazine's
2023 Editor's Top Pick
— Wine and Spirits"

Taste the distinct elegance in our Stella Rosa Brandy, handcrafted with ripe fruit flavors fresh from the hills of northern Italy and bottled to perfection.

Origin: Produced in the rolling foothills of Piedmont, the same prestigious region of Northern Italy as Stella Rosa® Wines.

Picking: Young and fresh white grape varieties, mainly Trebbiano, are harvested at peak ripeness to ensure a full-bodied, rich flavor.

Fermentation: Fermented in cooling tanks for approximately 10 days, the crushed grapes are cooled below 60F and inoculated with cultivated yeasts and wild yeasts yielded from the fruit to capture all of the fruit's natural aromas.

Distillation: Uses a specialized Italian process known as the Charentais method, where the brandy is distilled twice in copper pot stills. Alcohol vapors are freed and accumulate on the still-head, while the most volatile pass through the swan's neck.

Maturation: Slavonian oak achieves a smooth taste and fruit-forward finish, along with precise flavor, aromas, and color.

Bottling: Crafted in small batches to ensure a premium spirit; packaged in custom, serigraphy custom glass.

Flavor Profile: Ripe Peach and Honey.



UPC (750ML): 0 87872-63001 6

70

PROOF

35%

ABV



ITALIAN
IMPORT



SMALL
BATCH



FRUIT
FORWARD



ENJOY NEAT
OR MIXED



100%
NATURAL



RIBOLI FAMILY WINES

For more information, please contact
your local sales representative



STELLA ROSA®

HONEY PEACH

PREMIUM FLAVORED BRANDY



Food & Beverage Magazine's
2023 Editor's Top Pick
— Wine and Spirits"

Taste the distinct elegance in our Stella Rosa Brandy, handcrafted with ripe fruit flavors fresh from the hills of northern Italy and bottled to perfection.

Origin: Produced in the rolling foothills of Piedmont, the same prestigious region of Northern Italy as Stella Rosa® Wines.

Picking: Young and fresh white grape varieties, mainly Trebbiano, are harvested at peak ripeness to ensure a full-bodied, rich flavor.

Fermentation: Fermented in cooling tanks for approximately 10 days, the crushed grapes are cooled below 60F and inoculated with cultivated yeasts and wild yeasts yielded from the fruit to capture all of the fruit's natural aromas.

Distillation: Uses a specialized Italian process known as the Charentais method, where the brandy is distilled twice in copper pot stills. Alcohol vapors are freed and accumulate on the still-head, while the most volatile pass through the swan's neck.

Maturation: Slavonian oak achieves a smooth taste and fruit-forward finish, along with precise flavor, aromas, and color.

Bottling: Crafted in small batches to ensure a premium spirit; packaged in custom, serigraphy custom glass.

Flavor Profile: Ripe Peach and Honey.



UPC (750ML): 0 87872-63001 6

70

PROOF

35%

ABV



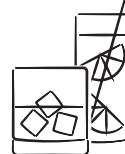
ITALIAN
IMPORT



SMALL
BATCH



FRUIT
FORWARD



ENJOY NEAT
OR MIXED



100%
NATURAL



RIBOLI FAMILY WINES

For more information, please contact
your local sales representative