OF SAN ANTONIO WINERY

737 Lamar Street, Los Angeles, CA 90031
Phone: 888.223.1401 | Fax: 323.221.7261
www.stellarosawines.com

Pearl Lux Rosé

THE ALTERNATIVE TO PROSECCO

The grapes for our Stella Rosa® Pearl Lux Rosé are cultivated from a small, family-owned vineyard located in the Colli Euganei, a little valley 30 minutes southwest of Venice.

They’re harvested in late September and the cuvée is created with percentages of approximately 70% Glera (grapes for prosecco), 20% Sauvignon Blanc, and 10% Pinot Noir fermented dry.

This sparkling wine is crafted under exacting standards using an ultra-modern, family-owned winery facility in The Veneto Region. Stella Rosa Pearl Lux Rosé is fermented in Charmat fermenting tanks for approximately four months on the lees under very cold temperatures.

The resulting wine has 11.5% alcohol and approximately 16 grams per liter of sweetness. It is rich and flavorful, with hints of citrus and delicate honeysuckle aromas.

CASES PER PALLET

CASE DIMENSIONS
12” x 15.5” x 12.75”

CASE PACK
12 x 750mL

CASE WEIGHT
42 lbs.

CASES PER PALLET
60 Cases

UPC
0 87872-63824 1

RIBOLI FAMILY
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