Introducing
PEARL LUX
DRY SPARKLING WINE

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

They're harvested in late September and the cuvée is created with percentages of approximately 60% Glera, (Grapes for Prosecco), 10% Trebbiano, 10% Pinot Chardonnay, 10% Sauvignon Blanc, and 10% Orange Muscat 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 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
- 2 pack x 12

CASE DIMENSIONS
- 12” x 15.5” x 12.75”

CASE WEIGHT
- 42 lbs.

UPC
- 0 87872-63421 2

2 PACK UPC
- 0 87872- 63808 1

RIBOLI FAMILY
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