Stella Rosa Prosecco DOC

Our delicious Prosecco is sourced at a small estate in Selva del Montello, in the Treviso Prosecco wine region. The vineyards are located between Venice and the Italian Alps, where gentle hillsides are the home of the Glera grapes used in Prosecco. Warm days and cool nights coupled with a mineral laden soil add the perfect marriage of fruit and acidity. With delightful tastes of golden apples, tropical fruit, and wildflowers, Stella Rosa Prosecco is the perfect companion to seafood, salad or dessert. You can also enjoy a glass of this delicate sparkling wine on its own. Salute!

95 Points – Gold Medal & Best of Class, Los Angeles Intl. Wine Competition

Vineyards’ Characteristics
North - South position; 250 meters above sea-level; hilly red soil, typical of Montello’s area.

Harvest Time
From beginning September

Return Per Hectare
150 quintals

Density
2,000 plants per hectare

Medium Age of the Vineyards
18 years

Temperature of Fermentation
18° in Steel tanks with automatic temperature control system

Duration of Fermentation
2 Weeks

Characteristics of the Grapes
Sugar 16% Total Acidity: 6.80 g/l pH: 3.20

Bottling-Characteristics of the Wine
Alcohol 11% vol. Total Acidity 6.50 g/l pH: 3.15
Residual Sugar: 16 gr/l

Contact your Sales Representative for more information

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