The northeastern province of Veneto is home to Stella Rosa Prosecco DOC, a high-quality sparkling wine with a hint of sweetness. The prized Glera grapes are selected from specific family-cultivated vineyards in the hills of Treviso. The hillsides promote ample drainage and contributing to the concentration of the flavor components, while the cool mountain breezes amplify acidity.

Stella Rosa Prosecco DOC is produced under exacting standards using an ultra-modern winery facility. All grapes are harvested in the Treviso countryside. They are pressed gently and undergo the Charmat method. This process was invented specifically for making lightly sparkling wines by capturing the natural carbon dioxide in pressurized, closed-top stainless steel fermentation tanks. In accordance with the EU Sweetness of Wine Regulations for terms used to indicate sweetness of sparkling wine, Prosecco can be labelled "Brut" (up to 12 grams per litre of residual sugar), "Extra Dry" (12-17 g/l) or "Dry" (17-32 g/l). Stella Rosa Imperiale Prosecco is an Extra Dry at 15 grams residual sugar per liter.

The mouthfeel shows a touch of roundness while balanced acidity and fine perlage brighten the palate. It expresses delicate flavors of Bosc pear, yellow apple, and lemon on the palate. The advanced techniques used in production – long, slow temperature-controlled fermentation - provide the full expression characteristics.

RECOMMENDED PAIRINGS
• Gorgonzola and Ricotta Cheese
• Shrimp Ceviche with Avocado
• Prosciutto
• Lemon Tarts

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