

STELLA ROSA®

Imperiale

MOSCATO ORANGE

FIOR D'ARANCIO DOCG

The northeastern province of Veneto is home to Stella Rosa Imperiale Orange Moscato, one of the world's most unique, semi-sweet sparkling Moscatos. The prized Fior D'Arancio Moscato grapes are selected from family-cultivated vineyards in Colli Euganei, about twenty miles from Venice. The vineyard sites of the Euganean Hills are rich with volcanic soil, producing intense aromas and flavors of citrus and orange blossom. The hillside vineyards promote ample drainage, contributing to the concentration of the flavor components, while the cool mountain breezes amplify acidity.

Stella Rosa Imperiale Orange Moscato is produced under exacting standards using an ultra-modern winery facility. All grapes are hand-harvested. They are pressed gently and undergo the "Metodo Martinotti" process. This process was invented specifically for making lightly sparkling wines and is similar to the Charmat method of capturing the natural carbon dioxide in pressurized, closed-top stainless steel fermentation tanks.

The wine shows a rich, creamy texture with balanced acidity, natural residual sugar, and velvety perlage. It expresses delicate flavors of orange and lemon on the palate. The ultra advanced techniques used in production - long, slow temperature-controlled fermentation - provided the full expression of orange blossom and peach aromas.

RECOMMENDED PAIRINGS:

- Peaches and Apricots
- Roasted Lamb Chops with Mint Jelly
- Airy Pound Cake with Vanilla Frosting



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