

SAN ANTONIO

CALIFORNIA CHAMPAGNE - EXTRA DRY



For over 50 years, Riboli Family Wines has proudly crafted this signature extra-dry California Champagne, a sparkling expression rooted in tradition and legacy.

As one of the few producers grandfathered to use the term "Champagne," San Antonio California Champagne continues to honor the time-honored Charmat method, invented in France at the turn of the century.

The wine begins as a blend of French Colombard and Chardonnay grapes, which undergo secondary fermentation in special pressurized stainless steel casks that capture the natural effervescence. After three months resting sur lie (on the yeast), the wine develops a creamy texture and refined complexity.

The result is a crisp, lively, and elegantly balanced sparkling wine with delicate bubbles, bright fruit notes, and just a touch of sweetness, a true testament to California craftsmanship and enduring value.

S. Antonio



APPELLATION:

CHAMPAGNE

VARIETAL:

FRENCH COLOMBARD & CHARDONNAY GRAPES

ABV:

11%

AROMA NOTES:

CITRUS NOTES

PALATE NOTES:

FRESH AND CRISP, WITH BRIGHT FRUIT NOTES
AND A HINT OF TOASTED ALMOND



750ML BOTTLE UPC



CASE UPC

SAN ANTONIO

SASPECIALTYWINES.COM

For more information, please contact
your local sales representative