

SAN ANTONIO

ALMOND SPARKLING WINE



For more than half a century, Riboli Family Wines has crafted sparkling wines that blend old world technique with California charm, and San Antonio Almond Sparkling Wine is a signature example.

Produced using the traditional Charmat method, this wine begins as a carefully selected blend of French Colombard and Chardonnay grapes, fermented in stainless steel pressure tanks to naturally capture fine, lively bubbles.

During fermentation, a natural almond extract, created by steeping ground almonds in wine, is delicately infused into the base wine, imparting a smooth, marzipan-like aroma and a hint of toasted nuttiness.

The finished wine is elegantly balanced, with a gentle sweetness that enhances its crisp effervescence and soft texture. Elegant and aromatic, San Antonio Sparkling Almond Wine offers a playful twist on classic sparkling wine, perfect for celebrations or moments shared with friends.

S. Antonio



VARIETAL:

FRENCH COLOMBARD & CHARDONNAY GRAPES

ABV:

11%

AROMA NOTES:

RICH ALMOND, MARZIPAN, CARAMEL APPLE

PALATE NOTES:

TOASTED NUTS, MARZIPAN, SOFT NUTTY FINISH

SAN ANTONIO

SASPECIALTYWINES.COM

For more information, please contact
your local sales representative