

SAN ANTONIO

ALMOND SPARKLING WINE



For over 50 years, Riboli Family Wines has crafted sparkling wines that blend old world techniques with California charm. Today we introduce **San Antonio Almond Sparkling Wine**, a semi-sweet sparkling wine produced using the traditional **Charmat method**.

The wine begins as a blend of French Colombard and Chardonnay grapes, which undergo secondary fermentation in pressurized stainless-steel casks to capture natural effervescence. 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 nuts.

Elegant and aromatic, San Antonio Almond Sparkling Wine delivers a playful twist on classic sparkling wine, featuring familiar flavors to the consumer that make it perfect for celebrations or moments shared with friends.

SPARKLING WINE IS A
\$2.7B, 14M
CASE CATEGORY.

CALIFORNIA SPARKLING WINE IS A
\$716M, 5.2M
CASE CATEGORY.

THE CALIFORNIA SPARKLING WINE CATEGORY HAS SHOWN
A **POSITIVE TRAJECTORY** OVER THE PAST THREE YEARS, DEMONSTRATING
STRONG CONSUMER INTEREST
AND GROWTH MOMENTUM.

WHILE DECEMBER DRIVES THE HIGHEST DOLLAR VOLUME, STRONG
PERFORMANCE IN JANUARY, APRIL, AND MAY SIGNALS THE CATEGORY'S

APPEAL BEYOND
THE HOLIDAY SEASON.



VARIETAL:

FRENCH COLOMBARD & CHARDONNAY GRAPES

AROMA NOTES:

RICH ALMOND, MARZIPAN, CARAMEL APPLE

PALATE NOTES:

TOASTED NUTS, MARZIPAN, SOFT NUTTY FINISH



750ML BOTTLE UPC



CASE UPC

SAN ANTONIO

SASPECIALTYWINES.COM

For more information, please contact
your local sales representative