

SAN ANTONIO

CALIFORNIA CHAMPAGNE - EXTRA DRY



For over 50 years, Riboli Family Wines has crafted this signature extra-dry California Champagne, a sparkling wine rooted in tradition and legacy. **San Antonio California Champagne** is one of the few producers grandfathered to use the term "Champagne", whilst honoring 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. 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.

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.**

Source: NIQ SPARKLING in 6 Total US during Latest 52 Weeks, Rolling 52 w/e 07/19/25

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

**APPEAL BEYOND
THE HOLIDAY SEASON.**

Source: NIQ CALIFORNIA, SPARKLING, 23 ALC FLAVOR in Total US xAOC + Liquor Open State
+ Conv during Latest 52 Wks - w/e 10/18/25



VARIETAL:

FRENCH COLOMBARD & CHARDONNAY GRAPES

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