

## SEMI-SWEET WINE CRAFTED WITH 2 FRUITS

### What is San Antonio Fruit Farm?

San Antonio Fruit Farm is a new, semi-sweet brand with dual fruit-forward flavors created by a team of passionate oenologists at our Italian vineyards in Piedmont, Italy. Looking for an opportunity to expand the flavored wine category, Paula and Ivana – female winemakers specializing in quality management and new product development at Riboli Family Wines – sought out to craft a new varietal with distinctive flavor profiles.

Developed for those looking to drink a low alcohol, refreshing, natural fruit wine, San Antonio Fruit Farm wines are crafted with indigenous grape varieties and blended with natural fruits to create a delicate yet rich flavor profile. Whether at a family reunion or at an outdoor event, this wonderfully light, fruity, and semi-sparkling beverage will complement any moment. Serve chilled with light snacks.

## Why San Antonio Fruit Farm?

- Dual Fruit category is expected to drive more than \$11B into the marketplace by Spring 2023.
- · San Antonio Fruit Farm is the first flavored wine created by a female winemaking team utilizing the methode champenoise.
- We **own** the flavor wine space with Stella Rosa, our **#1 flavor wine!**
- Proven success from top competitors such as Oliver Wines and Barefoot Fruitscato

**Source:** Total USxAOC as of 12/28/21

San Antonio Fruit Farm is the first natural, dual-flavor varietal crafted with a low ABV and affordable price point, which allows it to be positioned within specialty/fruit-flavored wines. Handcrafted and bottled by the same team as Stella Rosa in Italy, San Antonio Fruit Farm is well positioned to enter and expand the dual-flavor imported wine category.









FRIENDLY





LOW ABV



NATURALLY **SWEET** 





CHILLED









Primary Varietal: White Moscato-Brachetto Primary Varietal: White Moscato Natural Grape: 100% Residual Sugar: 90g/L

PH: 3.05-3.40 Alcohol: 6% TA: 4-6 g/L



Flavor Profile: Peach and Passion Fruits Natural Grape: 100% Residual Sugar: 90g/L PH: 3.05-3.40

Alcohol: 6%

**TA:** 4-6 g/L



Flavor Profile: Blackberries and Oranges Primary Varietal: Brachetto-Malvasia Natural Grape: 100% Residual Sugar: 90g/L PH: 3.15-3.60 Alcohol: 6%

**TA:** 4-6 g/L



Primary Varietal: White Moscato Natural Grape: 100% Residual Sugar: 90-95 g/L PH: 3.10-3.30 Alcohol: 6% TA: 4.6-5. g/L



Flavor Profile: Cherries and Limes Primary Varietal: White Moscato-Brachetto Natural Grape: 100% Residual Sugar: 90-95 g/L PH: 3.10-3.30 Alcohol: 6% TA: 4.6-5 g/L



# SEMI-SWEET WINE CRAFTED WITH 2 FRUITS

## **Marketing Support:**

























**Shelf-Talkers** 







**3-Case Sleeve** 



Necker















Lug-Ons

Fruit Farm Wood Stand Display \*Coming soon- check with your warehouse for availabilty

### **UPC Barcodes:**





**Strawberry Guava** 







**Peach Passion Fruit** 









**Blackberry Orange** 

















**Cherry Lime** 









Pineapple Papaya





\* Opportunity to order more PO materials via BrandMuscle.