

CA' MOMI

HEARTCRAFTED IN THE NAPA VALLEY

In Italy, wine is a simple pleasure, an ingredient in the everyday celebration of life. Ca' Momi brings that Italian passion to its winemaking to create amazing Napa Valley wines without pretense. Wines heartcrafted with humility and integrity, made to sip, savor and enjoy!

SPARKLING BRUT

CALIFORNIA



Ca' Momi Sparkling Brut is a blend of Chardonnay, Chenin Blanc, and Viognier. We harvest our grapes at lower brix to preserve the bright, fresh flavors and maintain higher acidity. The wine undergoes primary and secondary fermentation in stainless steel tanks using the Charmat method and is then immediately bottled under pressure to preserve its sparkling, fresh acidity, and fruity characteristics.

Our winemaker, Stefano Migotto, was born and raised in Italy where he learned to make sparkling wine using the Charmat Method (also called *Metodo Italiano*). After twelve years of experience in Italy, he came to California and wanted to bring a bit of that Italian tradition with him. Ca' Momi Sparkling Brut pays homage to his Italian heritage and more than twenty years of experience crafting sparkling wines.

Our brut sparkling wine has vibrant aromas of Meyer lemon, Bosc pear, green apple, and a hint of vanilla. On the palate, this wine is a symphony of flavors, including bright lemon, creamy butter, and ripe honey crisp apple. It has a luxurious, rich mouthfeel and a long finish. Whether you are celebrating a special occasion or simply enjoying a glass with friends, this is the perfect choice to elevate any moment and celebrate life every day.



Decanter

WORLD WINE AWARDS



varietals	Chardonnay, Chenin Blanc & Viognier
alcohol	12%
total acidity	7.1 g/L
residual sugar	8.0 g/L
pH	3.30

