

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!



ROSSO RED WINE

CALIFORNIA

Grape Source: 100% of the grapes were sourced from the premium vineyards throughout the state of California.

Vinification Process: The process begins with carefully harvested grapes that are destemmed to separate the berries. They then undergo optical sorting, using cameras and air jets to remove any subpar berries, ensuring only the highest quality fruit is used. The sorted grapes are transferred to fermentation tanks, where a selected yeast strain is added to initiate fermentation.

Fermentation Method: The wine underwent primary and malolactic fermentation using premium selective yeast and malolactic bacteria, both finished in a stainless steel tank.

Flavor Profile: Our Rosso wine has aromas of raspberry, plum and blackberry, with a touch of vanilla. On the palate, experience deep, powerful fruit notes of fresh blackberry and blueberry compote, complemented by mellow oak, caramel, and a hint of spice.



THE **tastingpanel** MAGAZINE

6 MONTHS IN FRENCH & AMERICAN OAK

varietals	Cabernet Sauvignon, Zinfandel, Merlot & Petite Sirah
alcohol	13.9%
total acidity	5.0 g/L
residual sugar	4.0 g/L
pH	3.78

