

Trentadue Winery Chocolate Amore Port



THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Alexander Valley

CEPAGE: 100% Merlot

WINEMAKING: Fermentation arrested by adding neutral grape spirits; infused with a small amount of chocolate extract in final blend.

ALCOHOL BY VOLUME: 18.0%

AGING: 12 months in neutral European Oak

THE STORY

Trentadue is a small, family-owned winery with rich Italian heritage. For over 55 years they have a history of growing premium wine grapes on their Alexander Valley estate vineyard, with some vines dating back to 1886. They strive to balance the traditions of the area's early Italian growers and the ever-evolving viticulture industry.

PHILOSOPHY: Make the best wine possible from the grapes grown on the Trentadue Estate. Great respect to specific Terroir, allowing every vintage and variety to express itself without restriction and intervention.

THE ADJECTIVES

OVERALL: Rich & indulgent

AROMAS / FLAVORS: Dark berries, plums & chocolate

MOUTHFEEL: Lush & viscous

THE SELLING POINTS

Unique dessert wine option

SUSTAINABILITY: Sustainable In Practice

PAIRINGS: Blue Cheese, Chocolate Desserts, Vanilla Ice cream

