

Trentadue Winery

OPR California Rose Champagne

THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 75% Pinot Noir, 25% Chardonnay

WINEMAKING: The base still wine is put through secondary fermentation in small 1,000-2,000 gallon glass lined tanks and the process takes about 45 days to complete.

ALCOHOL BY VOLUME: 11.5%

AGING: 45 days to complete fermentation process

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: Slightly sweet, delicate strawberry, rose petal & watermelon

AROMAS / FLAVORS: Strawberry, rose petal, watermelon

MOUTHFEEL: Clean fruitiness and balanced acidity.

THE SELLING POINTS

Bright and beautiful sparkling you can drink every day!

PAIRINGS: aperitif, hors d'oeuvres, charcuterie, light dishes

