

# Trentadue Winery OPR California Champagne

## THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Colombard

WINEMAKING: This sparkling Blanc-de-Blancs is made with French Colombard grapes from the Mendocino and Lodi regions, using the Charmat process. 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: Fermentation process takes about 45 days to complete

## 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, bright, green apple & pear

AROMAS / FLAVORS: Green apple & pear

MOUTHFEEL: Slightly sweet, clean fruitiness and balanced acidity

## THE SELLING POINTS

Bright and beautiful sparkling you can drink every day!

PAIRINGS: aperitif, hors d'oeuvres, charcuterie, salads, light fare

