

# 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.

**AGING:** Fermentation process takes about 45 days to complete

## THE STORY

Small family owned with rich Italian heritage, For over 55 years we have a history of growing premium wine grapes on the Alexander Valley estate vineyard, with some vines dating back to 1886. We 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

