



Trentadue California Champagne is created using only selected premium varietal wine. It is especially formulated to make it versatile, ideal for serving as an aperitif or to accompany hors d'oeuvres and light food of all kinds. It is an attractively delicate fruity wine with a smooth, crisp finish.

Trentadue California Champagne is made with French Colombard grapes from Mendocino and Lodi regions, using the Charmat bulk process. The wine is fermented in large 1,000 -2,000 gallon glass lined tanks and the process takes about 45 days to complete. The result is a slightly sweet, mellow style Champagne with clean fruitiness and balanced acidity, a sparkling wine with a delicate flavor layered over impressions of pear and green apple.

While we associate Champagne with special occasions and the holiday season, sparkling wines are great just about anytime, as a cocktail before dinner, with lighter fare, and with dessert. Whatever your setting or occasion, Trentadue California Champagne is a great choice for value and quality.



Trentadue
WINERY

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