

# Trentadue *La Storia* Chocolate Amore Port



We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation trapping a percentage of sugar in the wine. Once Chocolate Amore is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine.



# Trentadue *La Storia* Chocolate Amore Port



We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation trapping a percentage of sugar in the wine. Once Chocolate Amore is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine.



# Trentadue *La Storia* Chocolate Amore Port



We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation trapping a percentage of sugar in the wine. Once Chocolate Amore is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine.



# Trentadue *La Storia* Chocolate Amore Port



We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation trapping a percentage of sugar in the wine. Once Chocolate Amore is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine.



# Trentadue *La Storia* Chocolate Amore Port



We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation trapping a percentage of sugar in the wine. Once Chocolate Amore is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine.



# Trentadue *La Storia* Chocolate Amore Port



We produce this opulent dessert wine from Merlot grapes grown on our Geyserville Ranch. Borrowing from the traditions of port making, we add neutral grape spirits to stop fermentation trapping a percentage of sugar in the wine. Once Chocolate Amore is finished aging and is ready for bottling, we infuse a tiny amount of natural chocolate extract to the final blend, creating the perfect marriage of food and wine.

