

Cocoa di Vine

Chocolate & Peanut Butter

Chocolate lovers and wine lovers unite: Cocoa di Vine is the ultimate indulgence to satisfy your cravings! The Opici family brought together two favorites, wine and sweets, to create an intoxicating blend of velvety-smooth chocolate and white wine.

The rich milk chocolate cream used in Cocoa di Vine is produced at one of the country's top creameries in Wisconsin, America's Dairyland. That cream is blended with USA produced white wine to make a chocolate wine that takes everyone on a sweet trip down memory lane.

Tasting Notes:

Nutty aromas of peanuts, cream and rich cocoa create a complex interplay that delight and intrigue the senses. On the palate, creamy milk chocolate and sweet roasted peanuts combine in a melt-in-your-mouth experience that is met with perfect candied sweetness. Cocoa di Vine Peanut butter can be served on it's own, mixed into a variety of dessert cocktails, or used to drizzle on a warm brownie.

Production:

Milk chocolate cream from a top Wisconsin creamery is blended with wine. *This product contains dairy.

Technical Data:

Alcohol: 14.0%
pH: 7.20

Serving:

Cocoa di Vine has a shelf life of 12 months while it is unopened in room temperature. Refrigerate after opening and consume Cocoa di Vine within one week. Shake well before consuming.



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