



TRAPOLINO Semi-Sweet Red Wine

The name of this wine comes from one of our original co-founders, Tara Trapolino-Ginocchio, who is also responsible for the beautiful artwork featured on our labels. This wine emulates the semi-sweet red wines that Italian wineries produce to offer to their consumers who have a little bit sweeter of a palate.

NOTES: Cherry, plum and hint of spice

GRAPES USED: Chancellor, Chambourcin &

Norton

VOLUME: 750 mL

RESIDUAL SUGAR: 60 g/L

PERCENT ALCOHOL: 11%

SERVING TEMP: Chilled (45°F - 50°F)

FOOD PAIRING: White meats, pastas, and spicy

food

AWARDS: Gold Medal at the 2023 Illinois State

Fair Wine Competition

A Passion for Creation $^{\scriptscriptstyle\mathsf{TM}}$