



Wine Profile:

Brand:	Su Vino Winery
Wine Name:	Porto Cocoa
Vintage:	Non-Vintage
Varietal:	Zinfandel based Ruby Port
Region:	American
Oak Aging:	American - during fermentation only
Residual Sugar:	3%
Alcohol:	18%

Notes: A Ruby Port that has been infused with chocolate. Terms typically used to describe it (from customers) "Heavenly" or "Sex in the Bottle"! Great by itself, over vanilla bean ice cream or New York style cheesecake.

Food Pairings: Chocolates, fondue, fresh fruits, cheesecake and vanilla bean ice cream

Cheese Pairings: Stilton, Gouda, Roquefort.



Marketing Info:

Bottle Card Description:

Mmmm... Chocolate This delightfully decadent dessert drink is a dessert itself.

Drink with cheesecake, berries or ice cream or for the extreme chocolate lover, savor with a chocolate treat.

Accolades:

2012 Arizona Wine Awards - Bronze Medal (in a red wine category)

About Us

Su Vino Winery, Scottsdale is the second installment of the award winning winery founded in Grapevine, Texas. Su Vino Winery, Scottsdale, is a family owned and operated winery located in the Arts District of Downtown Scottsdale, Arizona, which is centrally located in the Greater Phoenix Area. Su Vino is an award winning winery with a twist. Not only have we won over 40 medals for our wines, but we are the first winery in the Scottsdale area and the first to offer customers the opportunity to have wine made specifically for them and their palate.

Su Vino means "Your Wine" in Italian and Spanish and we use an open hand as our logo. The hand represents the skill and dedication of the craftsman, the uniqueness of the individual, and the friendliness of an open palm. As a custom winery, not only do we make our own wines for sale by the bottle where we specialize in unique and interesting varietals and blends, but we can customize a wine to your palate.