



COCOAVINOSO™

Introducing: CocoaVinoso™. This premium dark chocolate is blended exclusively from the highest quality cacao beans imported from around the world. Our dark chocolate can be enjoyed by itself, or, as an added pleasure, it can be paired with a select group of red wines. To truly enjoy CocoaVinoso™ and cap-

ture its essence, we suggest that you try some of our recommended pairings: a classic Port, an elegantly aged Cabernet, a refined Pinot, a soft Merlot, a distinct Syrah, and of course, the quintessential California Zinfandel. We hope that CocoaVinoso™ will become your favorite gourmet dark chocolate.

You can choose from our many dark chocolates that pair with:

- 54% - Pairs with Port
- 55% - Pairs with Cabernet Sauvignon
- 56% - Pairs with Pinot Noir
- 58% - Pairs with Merlot
- 61% - Pairs with Syrah
- 72% - Pairs with Zinfandel

Chocolates do not contain wine



CocoaVinoso™ – 54% pairs with Port

CocoaVinoso™ gourmet chocolate and Port exemplifies the classic combination of dark chocolate and red wine. The next time you are going to enjoy a glass of Port, remember to pair it with the smooth, sweet quality of our CocoaVinoso™ 54% premium dark chocolate.



CocoaVinoso™ – 55% pairs with Cabernet

Cabernet Sauvignon is considered by many to be one of the best wine varietals. The 55% CocoaVinoso™ premium dark chocolate drops offer the perfect pairing for the many types of Cabernet wines: one that has been aged for years, or one that just came of the shelf of your favorite gourmet shop.



CocoaVinoso™ – 56% pairs with Pinot Noir

One of the oldest cultivated varietals, Pinot Noir grapes have their origin in the Burgundy region of France. The 56% CocoaVinoso™ premium dark chocolate drops enhance the complex aromas and velvety smooth mouth feel of the medium-bodied Pinot Noir.



CocoaVinoso™ – 58% pairs with Merlot

Our elegant 58% CocoaVinoso™ dark chocolate drops are soft and well rounded, and blend beautifully with the color and texture of a Merlot. The premium 58% dark chocolate is also a wonderful complement to many other blended red wine varietals, so it can be enjoyed at any time.



CocoaVinoso™ – 61% pairs with Syrah

Syrah, a spicy and robust wine, balances well with our bold 61% CocoaVinoso™ dark chocolate. The 61% is modern and sophisticated, but can still be paired with either an old world Syrah, or a new world Shiraz from Australia.



CocoaVinoso™ – 72% pairs with Zinfandel

The 72% CocoaVinoso™ has the highest percentage of cocoa content in our premium dark chocolate line. Zinfandel wine comes from a powerfully rich grape, and the intense 72% chocolate offers the best balance to this quintessentially American wine.

CocoaVinoso™ Gift Set

Our three most popular percentages of CocoaVinoso Chocolates – 55% pairs with Cabernet, 61% pairs with Syrah, and 72% pairs with Zinfandel – are gathered together in this bold turquoise gift box. A delicious collection of premium dark chocolates, packaged in our elegant five-ounce round tins, the CocoaVinoso Three-Tin Gift Set is an enticing surprise for the sophisticated connoisseur of gourmet wine and chocolate.



Item Number	Description	Unit Size	Units per Box	Boxes per Case	UPC
6 PACK DISPLAY					
ICVC065401	CocoaVinoso™ - 54% Cocoa - Port	5 oz	6	6	6 36092 10580 6
ICVC065502	CocoaVinoso™ - 55% Cocoa - Cabernet	5 oz	6	6	6 36092 10581 3
ICVC065603	CocoaVinoso™ - 56% Cocoa - Pinot Noir	5 oz	6	6	6 36092 10582 0
ICVC065804	CocoaVinoso™ - 58% Cocoa - Merlot	5 oz	6	6	6 36092 10583 7
ICVC066105	CocoaVinoso™ - 61% Cocoa - Syrah	5 oz	6	6	6 36092 10584 4
ICVC067206	CocoaVinoso™ - 72% Cocoa - Zinfandel	5 oz	6	6	6 36092 10585 1
3 PACK GIFT SET					
ICVC03MX01	CocoaVinoso™ Gift Set - 3 Pack 55/61/72	5 oz/3	1	10	6 36092 10578 3