



## **BROC CELLARS | 2017 AMORE ROSSO**

**VARIETAL:** 100% Sangiovese

**VINEYARD:** Lone Oak Vineyard

**LOCATION:** Mendocino - border of Alexander Valley + Mendocino

**ALCOHOL:** 12.5%

**TOTAL PRODUCTION:** 550 cases

**WINEMAKER'S NOTES:** 100% destemmed in 3/4 ton fermentation bins. After 2 weeks, we pressed half into concrete and half into French oak barrels. The Sangiovese was, once again, the most expressive fruit throughout harvest - showing beautiful aromas of cinnamon and clove. Amore Rosso is a play on words with our Love Red - the Italian sister. We wanted to make a simple, accessible, high acid, natural and food friendly (pizza) wine!

**VITICULTURAL AREA:** Brett, who also farms our Old Vine Carignan vineyard in Alexander Valley, farms Lone Oak Vineyard. It is 20 years old is situated on a steep vineyard in rocky, iron-rich soil composed of sandy loam. There is no use of chemicals, pesticides or herbicides in the vineyard.

*At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO<sub>2</sub>, depending on the wine and style.*

### **BROC CELLARS**

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