



BROC CELLARS | 2018 AMORE ROSSO

VARIETAL: 100% Sangiovese

LOCATION: Yorkville Highlands - Mendocino

ALCOHOL: 12%

TOTAL PRODUCTION: 600 cases

WINEMAKER'S NOTES:

100% destemmed into stainless fermentation tanks. After 2 weeks, we pressed into neutral French oak barrels. The Sangiovese comes in each year as one of the most expressive grapes 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 delicious, accessible, high acid, natural and food friendly (pizza) wine!

VITICULTURAL AREA:

Brett, who also farms our Old Vine Carignan vineyard in Alexander Valley, farms the vineyard here in Yorkville Highlands. The vines are 22 years old and grow on a steep slope 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 S02, depending on the wine and style.