



BROC CELLARS | 2019 AMORE BIANCO

VARIETIES : 100% Tocai Friulano

LOCATION : Mendocino County

VINEYARD : Fox Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 422 cases

WINEMAKER'S NOTES :

Fermented on the skins both in sandstone jars and stainless steel fermenters. The wine in stainless was pressed into neutral French oak barrels to age for 8 months. The wine in sandstone jars was pressed and aged back into the sandstone. This wine is left unfiltered showing its natural texture and special characteristics.

For the 2019 vintage we find more subtle, fine tannins, spearmint, bright, and awakening acidity. Pineapple rind and grapefruit pith. Such a fun wine to make, drink and pair with artichokes! We hope you enjoy.

VITICULTURAL AREA :

Fox Hill Vineyard holds a special place for us at Broc. We first ventured into Italian varieties when we began making our Nero D'Avola aka "The Badger" wine from the site. Then came Amore Bianco and Amore Rosso! We are looking forward to experimenting with other varieties for this upcoming 2020 harvest. The vineyard is located between Hopland and Ukiah. The soil is mostly sandstone, with many rocks and pebbles – quartz is everywhere as well.

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 SO₂, depending on the wine and style.