

BROC



BROC CELLARS | 2020 AMORE BIANCO

VARIETAL: 100% Tocai Friulano

LOCATION: Mendocino County

VINEYARD: Fox Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 362 cases

WINEMAKER'S NOTES:

We fermented the wine on the skins in two sandstone jars and direct pressed into one concrete egg and another sandstone jar to create this 2020 vintage. The juice on the skins in sandstone jars fermented and aged until January when we basket pressed. The juice went back into the sandstone jars to age for a few more months. All wine was fermented using only native yeasts, no sulfur was added during fermentation or at bottling, and the wine is left unfiltered showing its natural texture. It was aged for a total of 9 months.

This is a very special wine. It's like mandarin, pineapple guava and sea salt in your glass. Enjoy!

VITICULTURAL AREA:

Fox Hill Vineyard holds a special place in our hearts for us here at Broc. We first ventured into Italian varieties when we began making Nero D'Avola, our "Badger" wine, from this site. Then came Amore Bianco and Amore Rosso! We are looking to experiment with other varieties for the upcoming 2021 harvest. The vineyard is located between Hopland and Ukiah. The soil is mostly sandstone, rocks and pebbles are found everywhere including quartz.

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.