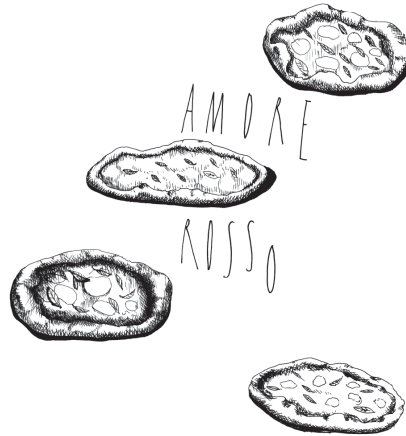


BROC



BROC CELLARS | 2020 AMORE ROSSO

VARIETAL: 58% Dolcetto, 26% Montepulciano, 16% Sangiovese

LOCATION: Mendocino

VINEYARD: Fox Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 727 cases

WINEMAKER'S NOTES:

The Amore Rosso is historically a 100% Sangiovese blend, but for 2020 we wanted to experiment with blending multiple Italian varieties grown at Fox Hill. Our idea was to make a table wine capturing the feel of an old school classic field blend. This wine has darker fruit with more structure while still being bright and fresh. It has depth and complexity which pairs so well with food (especially pizza!).

Dolcetto grapes were fermented whole cluster and aged in stainless steel. Montepulciano was made carbonic in stainless steel and aged in neutral French oak barrels. The Sangiovese fermented whole cluster in stainless steel and aged in neutral French oak barrels. We blended them all together before bottling to give you the Broc pizza wine!

VITICULTURAL AREA:

Fox Hill Vineyard is a special place for us here at Broc. We first ventured into Italian varieties when we began making Nero D'Avola from the site in 2013, our "Badger" wine. Then came Amore Bianco and Amore Rosso! Recently we just released Amore Blendo, adding to the Amore line. We are looking to experiment with other varieties for the upcoming 2022 harvest. The vineyard is located between Hopland and Ukiah. The soil is mostly sandstone, and rocks and pebbles are found everywhere including quartz. Fox Hill Vineyard is organically farmed.

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.