

BROC



## BROC CELLARS | 2021 AMORE BIANCO

VARIETIES: 60% Tocai Friulano + 40% Trebbiano

LOCATION: Mendocino County

VINEYARDS: Fox Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 320 cases

### WINEMAKER'S NOTES:

We fermented the Tocai Friulano on the skins in sandstone jars for 10 days, then basket pressed the juice back into 2/3 sandstone jar and 1/3 neutral French oak barrel to age. The Trebbiano was fermented on the skins for 3 days in sandstone jar, then basket pressed back into sandstone jar to finish fermentation and age. All wine was fermented using only native yeasts, no sulfur was added during fermentation and we left the wine unfiltered to showcase its natural texture. Total aging was 6 months. This was our first crop working with Trebbiano and since the yields for Tocai were very low for 2021, we decided to blend the two wines together for this year's release. The wine comes alive with Trebbiano and its uplifting acidity. We know you will enjoy!

### VITICULTURAL AREA:

Fox Hill Vineyard holds a special place in our hearts. We first ventured into Italian varieties when we began making our "Badger" wine from the site – our Nero D'Avola. Then came our Amore Bianco, Amore Rosso and Amore Blendo. We are looking to experiment with other varieties for this upcoming 2022 harvest. The vineyard is located between Hopland and Ukiah. The soil is mostly sandstone, with many rocks and pebbles, and quartz everywhere!

*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.*