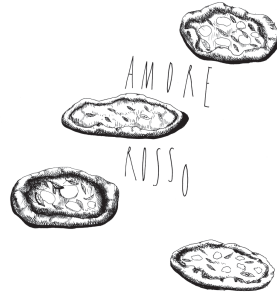


BROC



BROC CELLARS | 2021 AMORE ROSSO

VARIETAL: 31% Barbera, 28% Dolcetto, 22% Sangiovese, 19% Negro Amaro

LOCATION: Mendocino

VINEYARD: Fox Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 1003 cases

WINEMAKER'S NOTES:

Our goal with Amore Rosso is to have fun - making wine from the many Italian varieties grown at Fox Hill. We picked the red grapes that were ready to be harvested at the same time. The intention was to make a delicious table wine, capturing the feel of an old school classic field blend. This wine has darker, vibrant fruit with some structure while still being bright and fresh. It also has depth and complexity which pairs so well with food.

Barbera, Dolcetto and Sangiovese grapes co-fermented together in stainless open top fermenters with 20% of the grapes left as whole clusters and the rest of the grapes destemmed. After two weeks of fermentation, we pressed and aged the wine in neutral French oak barrels. The Negro Amaro was made as a rosé – foot stomped and left on the skins for 24 hours, then pressed and fermented in neutral French oak barrels. All wine aged for 10 months in barrel, then blended 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 our Amore Rosso! The vineyard is one of a kind. It is located between Hopland and Ukiah, on Mendocino's Talmage Bench and grows an array of exciting Italian varieties. The soil is mostly red vine and sandy clay loam with some iron rich soil higher up. The sand allows for more drainage and there are many rocks found everywhere, including quartz. Fox Hill Vineyard is organically farmed with love.

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.