



2022 AMORE BIANCO

THE STORY: This is Italian sunshine in a glass. Our first vintage was 100% Tocai Friulano, later adding Trebbiano and now Ribolla Gialla to showcase the liveliness of an Italian skin contact wine with grapes all grown at Fox Hill Vineyard. All three Italian varieties fermented on their skins in sandstone jars. The Tocai Friulano and Ribolla Gialla co-fermented together. Two-thirds of the wine was pressed back into jars and 1/3 in neutral French oak barrels to age for eight months. The sandstone jar gives the wine that luminous amber color and subtle structure from the tannins. We fall more in love with what the sandstone jars bring to the wine each year. It's a great example of the role vessels can play in bringing a wine to life. Friendly with food or even a little cellar time.

FUN FACT: Our first vintage was 100% Tocai Friulano and pairs best with artichokes.

VARIETIES: 60% Tocai Friulano | 30% Trebbiano | 10% Ribolla Gialla

VINEYARD: Fox Hill Vineyard

ALCOHOL: 12%

TOTAL PRODUCTION: 489 cases

Our goal in making wine is to bring out the natural expression of the grape. We use organically grown grapes and harvest early for healthier grapes that retain their good acidity. This often results in lower alcohol wines and the lower Brix (sugar content) at harvest, which allows for easier fermentations. All Broc wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used to make the wine. We may add a minimal amount of sulphur at bottling depending on the year, wine and style. We never add sulphur during fermentation and aging.