



## 2022 AMORE BLENDO

**THE STORY:** The Amore Blendo is a quintessential Italian table wine. This refreshing blend of Sangiovese Piccolo, Dolcetto and Ribolla Gialla creates a light-bodied wine that pairs amicably with most foods or enjoyed on its own. This vintage is particularly special because all three grape varieties are harvested from Fox Hill Vineyards in Mendocino, which winemaker Chris Brockway has farmed since 2020. This year's blend is full Italian too, replacing the Sauvignon Blanc from our prior vintage with a pleasantly grippy, forest fruit-driven Sangiovese Piccolo.

True to an Italian field blend, we harvested the Sangiovese, Dolcetto and Ribolla Gialla all on the same day in mid-September. We pressed all three varieties together into concrete tanks for co-fermentation. Once natural fermentation finished, we transferred the wine into neutral oak barrique to age for five months before bottling.

**FUN FACT:** The rows of Sangiovese Piccolo, Dolcetto and Ribolla Gialla grape vines all grow next to each on the North Forty block in Fox Hill Vineyard.

**VARIETIES:** 47% Sangiovese Piccolo | 34% Dolcetto | 19% Ribolla Gialla

**VINEYARD:** Fox Hill Vineyard

**ALCOHOL:** 12%

**TOTAL PRODUCTION:** 335 cases

*All Broc Cellar wines are made using spontaneous fermentation, which means only native yeasts and bacteria that exist on the grapes are used 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. Sulphur is never added during fermentation and aging. We add little to no SO<sub>2</sub> at bottling, depending on the wine, year and style.*

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