



2022 AMORE ROSSO

THE STORY: The Amore Rosso inspires conviviality and is our nod to delicious old school classic field blends. As a field blend, all of the reds were picked on the same day from Fox Hill, our estate vineyard in Mendocino. The Barbera and Dolcetto grapes were co-fermented together in stainless open top fermenters and then pressed into a mix of concrete tanks and neutral French barrique to age. The Negro Amaro was made as a rosé, foot stomped and left on the skins for 24 hours, then pressed and fermented in stainless steel. All of the wine aged for nine months then blended before bottling. The wine's bright acid and slight juiciness make it great on its own with a subtle structure that is perfect for pizza and a wide range of foods.

FUN FACT: All grapes were harvested from Fox Hill Vineyard, which is home to 25+ Italian grape varieties! A true Italian oasis in Mendocino.

VARIETIES: 41% Barbera | 31% Dolcetto | 25% Negro Amaro | 3% Nebbiolo

VINEYARD: Fox Hill Vineyard

ALCOHOL: 12.5%

TOTAL PRODUCTION: 1,100 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.

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