

NERO D'AVOLA



PRODUCED • BOTTLED BY BROCCELLARS

2022 NERO D'AVOLA

THE STORY: This vintage already shows signs of sophistication with deep dark fruits, hints of cocoa and fine tannins. This grape - and wine - is foundational to Broc's history. We've made it since 2013, when it intrigued us with what amazing fruit Fox Hill Vineyard in Mendocino can produce. So much so - we purchased the vineyard earlier this year. Everything about this wine is special. Nero d'Avola vines are rare sights in California. We are lucky to have Fox Hill Vineyard, where Nero is thriving among the rocky redvine soil. The native Sicilian grape grows well in California soils and especially at Fox Hill where the days quickly grow hot on the exposed rocky hillsides. This vintage was fermented in stainless steel tank, pressed and aged in neutral French oak barrique and a small amount in amphora for 10 months. We recommend aging 10-15 years.

FUN FACT: The Badger on our label plays on the Scottish Gaelic translation of Broc, which is Badger.

VARIETIES: 100% Nero d'Avola

VINEYARD: Fox Hill Vineyard | Non-certified organic farming

ALCOHOL: 12.5%

TOTAL PRODUCTION: 362 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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