



## ROSE'S PIZZA WINE

**THE STORY:** Can there be a better pairing than pizza and wine? Yes – when both are local! Chris and Bridget love stopping in at Berkeley's Rose Pizzeria and are longtime admirers of both their pies and thoughtful wine selection. So naturally it made sense to join forces to deliver a table wine that's rooted in both California and Italy. This 100% Zinfandel blend – also known as Primitivo in Italy – pairs perfectly with food. Made in the classic California style, the grapes are picked early for a more fresh and acid-driven win. The Zinfandel grapes were destemmed and naturally fermented in open top stainless fermenters. After the wine was gently pressed, it was aged in neutral French oak barrels for nine months.

**VARIETIES:** 100% Zinfandel

**LOCATION:** California

**ALCOHOL:** 13%

**TOTAL PRODUCTION:** 65 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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