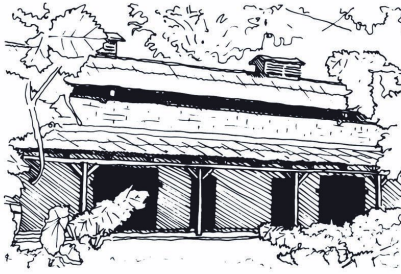


# SANGIOVESE



PRODUCED + BOTTLED BY BROCCELLARS

## 2022 SANGIOVESE FOX HILL VINEYARD

**THE STORY:** Old World influence meets California terroir. This wine is bursting with food-friendly acidity and fruit that's ready for dinner tonight, with a playful intensity and tannin structure that can handle light aging. Typically, we tuck the Sangiovese into our Amore Rosso, but this year we let it shine on its own. This is a mix of Sangiovese Piccolo (smaller berries) and Grosso (much larger berries) that grow at Fox Hill Vineyard. They thrive in the hilly, rocky soil and climate that mirrors its Tuscan homeland. We harvested the Sangiovese early to preserve its acidity. We fermented it in stainless steel tank, pressed and then aged in neutral French oak barrique for nine months. Unfined and unfiltered.

**FUN FACT:** The label features Fox Hill's Hop Barn found at the vineyard's entrance.

**VARIETIES:** 100% Sangiovese

**VINEYARD:** Fox Hill Vineyards | Non-certified organic farming

**ALCOHOL:** 12.8%

**TOTAL PRODUCTION:** 316 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 SO2 at bottling, depending on the wine, year and style.*

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