AMORE BLENDO

PRODUCED + BOTTLED BY BROC CELLARS

2023 AMORE BLENDO

THE STORY: The Amore Blendo is a quintessential Italian table wine that has a special new blend of red and white grapes. This vintage of the Blendo is a freshly layered mix of Grignolino, Erbaluce, Nebbiolo, Dolcetto and Freisa, which all live at our Fox Hill Vineyard in Mendocino County. All the grapes in this blend are historically grown in Italy's Piemonte region, so we wanted to capture it in a bottle. We fermented the Blendo in two of our concrete cubes. Immediately after the grapes were brought in, we layered the whole cluster Dolcetto, Erbaluce, Nebbiolo and Grignolino into the tank parfait-style for carbonic maceration. This is when the alcoholic fermentation starts within each individual berry, a process that minimizes tannins and maximizes fruit-forward notes in the wine. It underwent carbonic fermentation for 10 days before we pressed it back into concrete to age for seven months. We blended in the Freisa, which we destemmed and pressed after a week of skin maceration and daily punchdowns, shortly after it finished fermentation.

FUN FACT: Concrete fermentation and aging focuses fruit on the front of the palate - making the wine taste more fresh early on in the aging process. We love how it expresses this wine.

VARIETIES: 32% Grignolino | 23% Erbaluce | 16% Nebbiolo | 12% Freisa | 12% Dolcetto | 5% Montepulciano

LOCATION: Fox Hill Vineyard

FARMING PRACTICES: CCOF Certified Organic

ALCOHOL: 12% | Free SO2: 0 ppm | Total SO2: 6 ppm

TOTAL PRODUCTION: 360 cases

Broc seeks to bring out the natural expression of the grape in our winemaking. We use organically grown grapes and harvest early for healthier grapes that retain acidity. This often results in lower alcohol wines and 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 add little to no sulphur at bottling depending on the year, wine and style.