



2023 ROSATO

THE STORY: A deeper, more generous and versatile Italian rosé. Rosato for us is an all season rosé with more color than your typical rosé. This is a fun rosato that balances deep fruits with a slight savory structure that makes it an easy pairing for food. We immediately footstomped and pressed the Montepulciano grapes into stainless tank to naturally ferment and age for six months. We added a small amount of Sangiovese to the wine before bottling. The grapes were destemmed and naturally fermented in stainless and after fermentation it was pressed to age in neutral oak barrique. All grapes come from Fox Hill, our certified organic vineyard in Mendocino.

FUN FACT: The cellar crew and staff's nickname for the Montepulciano is "Monty P".

VARIETIES: 95% Montepulciano, 5% Sangiovese

LOCATION: Fox Hill Vineyard

FARMING PRACTICES: CCOF Certified Organic

ALCOHOL: 13% | Free SO₂: 0 ppm | Total SO₂: 7 ppm

TOTAL PRODUCTION: 635 cases

Brocc 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 Brocc 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.