



2023 OLIO NUOVO

THE STORY: Our inaugural olive oil freshly pressed and harvested from our very own Fox Hill Vineyard in Mendocino. Olio Nuovo means 'new oil' in Italian because it is made from the season's first picked and pressed olives. Ours is fresh, green and well-balanced on the palate that - like a nouveau wine - is meant to be enjoyed now. This oil isn't for cooking with heat but instead is best used as a finishing olive oil for a variety of dishes, for dipping or for use in salads.

The 100% extra virgin olive oil is made from a variety of organically grown olive trees that stretch along the border of [Fox Hill Vineyard](#). The soils and climate at Fox Hill mimic the climate of Italy's Piedmont region, making it a welcoming place for olive trees to grow. The oil is made from 90% green unripe olives and 10% ripe black olives. Hand harvested by our very own friends and family early in the morning and cold-pressed the same day and left unfiltered. Hand bottled and labeled with care.

VARIETIES: Multiple varieties

LOCATION: Fox Hill Vineyard

FARMING PRACTICES: Organically grown olives

SIZE: 375ml

TOTAL PRODUCTION: 93 bottles

Brocc Cellars is a Berkeley-based natural winery that makes refreshing and approachable wines for everyday drinking. Established in 2004 by owner and winemaker Chris Brockway, we use native fermentations and organically-grown grapes. Brocc wines are made with the intention to lift you up, never weigh you down.