



BROC CELLARS | 2016 AMORE ROSSO

VARIETAL: 100% SANGIOVESE

VINEYARD: LONE OAK VINEYARD

LOCATION: MENDOCINO (border of Alexander Valley + Mendocino)

ALCOHOL: 12.5%

TOTAL PRODUCTION: 270 CASES

WINEMAKER'S NOTES:

100% destemmed in $\frac{3}{4}$ Ton fermentation bins. After 2 weeks, we pressed. The wine was aged in 60 Gallon neutral French Oak barrels. The Sangiovese was the most expressive fruit throughout harvest, showing beautiful aromas like cinnamon and clove. This is our first time working with Sangiovese, and we are excited to continue with next year's vintage. Amore Rosso is a play on words with our Love Red. The Italian sister wine to our Love Red. We wanted to make a simple, accessible, high acid, natural – food friendly (pizza wine)!

VITICULTURAL AREA:

Brett, who also farms our Old Vine Carignan vineyard in Alexander Valley, farms the Lone Oak Vineyard. It is a very steep vineyard in rocky, iron-rich soil composed of sandy loam. 20 year-old-vineyard.

*Our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. No sulfur is added during fermentation or aging. A minimal dose of S02 is added 4 weeks before bottling to **some** wines.*

BROC CELLARS

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