

2023 FOX HILL NEGROAMARO

THE STORY: A deep rosé-like expression of Negroamaro that will carry you through all seasons from Spring into Fall. Typically, we weave it into our Amore Rosso blend each year to give it a little aromatic lift. However, this year we loved the color, texture and fruit so much we knew it needed its own time to shine.

The grapes were lightly foottread and kept on the skins for two days. After it picked up a beautiful color from the skins, we pressed it into our large oval Hungarian oak barrique. It naturally fermented and aged in the oak vessel for seven months.

FUN FACT: Negroamaro is a drought-resistant grape mostly found in Southern Italy and often is used as a blending grape.

VARIETIES: 100% Negroamaro

LOCATION: Fox Hill Vineyard

FARMING PRACTICES: CCOF Certified Organic

ALCOHOL: 11.5% | Free SO2: 3 ppm | Total SO2: 14 ppm

TOTAL PRODUCTION: 255 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.