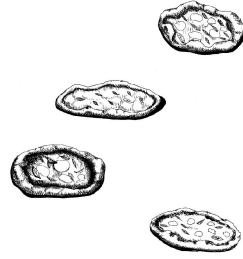


# AMORE ROSSO



PRODUCED • BOTTLED BY BROCCELLARS

## 2023 AMORE ROSSO

**THE STORY:** The Amore Rosso inspires conviviality and is our nod to delicious old school classic red table wine. This vintage is a slightly different blend. A Barbera and Dolcetto co-ferment still make up the majority of the wine, but this year we included more Northern Italian varieties such as Montepulciano and Sangiovese. This blend accentuates the varieties' dark fruits, which work together with a pleasant tannin to cut through saucy, acid-driven dishes. The Barbera/Dolcetto coferment, Montepulciano and Sangiovese were all destemmed, separately fermented in stainless steel tank, and aged in neutral French oak barrique. All of the wine aged for 10 months then blended before bottling. Best served with meals, including anything with hearty tomatoes. It is also enjoyable on its own.

**FUN FACT:** As the label suggests, it's a perfect pairing for pizza.

**VARIETIES:** 40% Barbera, 40% Dolcetto, 14% Montepulciano, 6% Sangiovese

**LOCATION:** Fox Hill Vineyard - Mendocino

**FARMING PRACTICES:** CCOF Certified Organic

**ALCOHOL:** 12% | Free SO<sub>2</sub>: 0 ppm | Total SO<sub>2</sub>: 5 ppm

**TOTAL PRODUCTION:** 1331 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.*