
Crotin Barbera d'Asti "La Martina"

Winery: Crotin 1897
Category: Wine – Still – Red
Grape Variety: Barbera
Region: Monferrato/ Piemonte/ Italy
Vineyard: La Martina in Mareto
Feature: organic



Product Information

Soil: Clay, silt and tuff
Age of vines: Average duration of vine productivity: 30 years
Altitude: 880 feet above sea level
Vinification & Yield: Full manual harvest in small boxes. Destemming and crushing. Classic fermentation in stainless steel vats. Duration of maceration is 6-7 days. Aged for 18 months in stainless steel vats.
Tasting Note: Ruby red color with violet reflections. The nose manifests intense and complex fruity aromas; Cherry, raspberry, blackberry and black cherry stand out, followed by purple floral nuances and notes of licorice. On the palate it is full body, fresh, balanced and tasty but firm.
Production: 3,000 bottles/ year
Alc: 13 % **Residual Sugar:** 2.4 g/l **Acidity:** 5.3 g/l

Producer Information

The Agritourism farm and Winery Crotin 1897 was born a few kilometers away from Asti in the village of Mareto and on the hills of Monferrato. The existence is mainly based on the production of DOC wines, that come from the winery's own grapevines. These are cultivated according to the organic farming standards. The soil is multilayered and rich in silt, tuff, clay and fossils. The vines are trained on vertical trellis, with Guyot-pruning. The altitude ranges between 885 and 1300 feet above sea level. Total of 22 acres with annual production of up to 30,000 bottles.

Crotin 1897 is managed by the four members of the family, Daniela and her three sons.

Daniela is an animal veterinarian, specializing in homeopathic and natural medicine.

After living in a sea-side, southern Italian town in Calabria for many years, they decided to move back to Piemonte to explore their passion for agritourism and open up Crotin 1897.

The three sons, Federico, Marcello and Corrado, now manage production on the farm, the restaurant and the bed and breakfast.