



Crotin “La Martina” Barbera d’Asti

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
Elevation: 270 meters (880 feet)
Age of vines: 30 years
Vinification: 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 of cherry, raspberry, blackberry and black cherry, followed by dried purple flowers and notes of licorice. On the palate it is full bodied and fresh.
Production: 15,000 bottles/ year
Alc: 14 %

Producer Information

The name Crotin 1897 refers to all the years Daniela’s land has been in her family. She met her Calabrian husband in veterinary school--they both practice natural medicine for animals--and their three boys grew up in Calabria, by the sea. Going back home to make organic wine from the native grapes of Piemonte has been a family affair. Now grown, the three Russo brothers, Federico, Marcello and Corrado, work together, managing the vineyards, the cellar, and the B&B in their charming family home. Besides touring the small cantina, visitors to the estate can walk through Daniela’s large vegetable garden, meet Federico’s award-winning hunting dogs, and observe the neighbor’s small flock of sheep ambling home in the waning daylight.

Tucked away in the rolling Monferrato hills, near the village of Mareto, Crotin is a testament to the Asti region’s rustic mix of vineyards, forests and farms. “Rustic” isn’t the right word for Crotin’s wines, however, not with winemaking of such consistent high quality that the monovarietal bottles sing with varietal typicity. The family’s devotion to the indigenous varieties of the region is clear, as new projects work to rescue grapes that have nearly died out. They are also the only bottler of a 100% Bussanello, a delicious 1930’s crossing that Federico discovered in enology school. Each vineyard possesses a unique, fascinating geological profile, and each of these honest wines is an exceptional value.