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## Crotin “Cheskin Cisi” Piemonte DOC Barbera

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**Winery:** Crotin 1897

**Category:** Wine – Still – Red

**Grape Variety:** Barbera

**Region:** Monferrato & Cocconato/ Piemonte/ Italy

**Vineyard:** La Martina single vineyard in Monferrato & estate vineyard in Cocconato

**Feature:** Organic



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### Product Information

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**Soil:** Clay, silts and tuff. In Cocconato the soil is richer in limestone.

**Elevation:** 270 - 500 meters (880 – 1,640 feet)

**Age of vines:** less than 10 years

**Vinification:** Full manual harvest in small boxes. Destemming and crushing. Classic fermentation in stainless steel vats. Maceration for 10 days at 77F. Aging until January the following year, light filtration and bottling in early February.

**Tasting Note:** Made from younger wines from the La Martina vineyard and from estate fruit in Cocconato where excellent temperature range during the night guarantees freshness and bright fruit aromas. A fruity Barbera with a medium body.

**Production:** 4,000 bottles/ year

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### Producer Information

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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 Maretto, 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. Each vineyard possesses a unique, fascinating geological profile, and each of these honest wines has an exceptional value.

Crotin translates to “little cellar” in Piemonte dialect.

Total vineyard size 24 acres. First vintage in 2002. Organic transition started in 2014, in 2018 they became certified organic in Italy. Total annual production: 40,000 bottles/ 3,333 cases.