

# THE SOURCE CROTIN PIEDMONT



## BARBERA D'ASTI 'LA MARTINA'

### PRODUCER OVERVIEW

The three Calabrian-born Russo brothers, Federico, Marcello, and Corrado are fully committed to organic farming principles in their off-the-beaten-path corner of Piedmont's expansive Monferrato. They specialize in grapes like Barbera, Grignolino, and Freisa raised in steel, but have added Nebbiolo and sparkling wines to their range of spectacular wines at spectacular prices.

### VINEYARD DETAILS

Barbera d'Asti, 'La Martina' is harvested from 15-year-old vines (2024) on northwest-facing mild slopes at 270m on 65% ancient calcareous sand, 25% calcareous clay and 10% limestone marl.

### CELLAR NOTES

Destemmed and naturally fermented up to 26°C max. for 30 days with 2 daily pumpovers, aged 10 months in concrete and lightly filtered but not fined.

