



CROATINA COLLI TORTONESI 'MONTEMIRANO'

Piemonte, Italy

Claudio Mariotto

Method & Production

The vineyards are cultivated without the use of chemical fertilizers, herbicides, or systemic products. Harvest at the end of September/beginning of October. Soft and slow pressing of the grapes, maceration for 8/10 days and racking. At least 12 months maturation in alternating new and first passage 500-liter barrels and at least 6 months in the bottle.



Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MA0918	Croatina Colli Tortonesi 'Montemirano'	Croatina	2018	14.5%	Cork	6x0.75lt	No	No	Yes	No