

PORTOVINO

SFERA ROSATO 750 ml NEBULA ROSA 2024 in collaboration with Crotin

From the Alps to the Mediterranean, Sfera is a collaboration with artisanal wineries across Italy to explore unique Terroirs and shine a light on small production of wines that deserve to be seen and tasted.

Sfera takes us through granite hillsides, high-altitude vineyards, and coastal slopes. The project focuses on seeking out lesser-known native grape varieties with untapped potential—hidden gems waiting to be revealed.

The main concept at the heart of Sfera is working together. We partner with winemakers who are eager to experiment, to bottle something truly special—something outside their usual lineup—in small, character-filled batches that speak of place, craft, and creativity.

Crotin family planted the first vines in 1897 in the area of Mareto, in Piedmont. Today, the small estate is still managed by the family; indeed the three brothers Federico, Marcello and Corrado work together in the vineyards and in the cellar. They have been organic since the beginning and they also use some biodynamic techniques in their vineyards. Low intervention and native grapes, as well as *salinity*, are their distinguished marks.

REGION: Piemonte **GROWING AREA:** Cocconato, Monferrato, Asti

FARMING: certified organic, Valorialia #105518

VINEYARD: 1.5 Ha **ALTITUDE:** 240 mt / 900 ft

SOILS: marine sands and *tufo* (mineral rock) **VARIETIES:** 100% Nebbiolo

VINE AGE: 15 years old **VINE TRAINING:** *guyot*

HARVEST DATE: manual, mid September

FERMENTATION & ÉLEVAGE: 6/8 hours on the skins and soft pressing; spontaneous fermentation (with pied de cuve) for 15 days at controlled temperature in stainless steel tanks. Élevage for 6 months on its lees, in a stainless steel tank, with weekly *bâtonnages*.

SULPHUR: 52 mg/L total SO₂

ALCOHOL: 12.5% **ANNUAL PRODUCTION:** 700 cases

