



THE WINERY

As you go along the Val d'Arda, through the low hills just outside Piacenza, near the medieval town of Castell'Arquato, you come across the Croci winery. It was set up in 1935 in the midst of breathtaking scenery. Now this family winery is run by its young owner, Massimiliano, and his father, Ermanno and for three generations the Croci family has cultivated this land, while respecting nature to the full.

The winery is situated on the Monterosso hill in the Val d'Arda, 250 m above sea level, overlooking the Piacenza plain.

The location favoured by sunshine and the features of the land, which was under the sea millions of years ago, all contribute to making distinctive wines.

There are about 10 hectares, all cultivated with the Piacenza-style Guyot vine training system. Cover crops are used, treatments are carried out according to the dictates of advanced integrated production, without the use of toxic substances, herbicides or fertilizers, in full respect of the land, the vine and its natural cycles, so as to produce natural wines. The grapes are hand picked; the time span between harvesting and pressing is kept to a minimum, the grapes are placed in small crates and then worked by hand to keep all their characteristics and properties intact.

Since starting work at the winery, Massimiliano has directed production towards high quality wines, while maintaining the typicality of Piacenza wines. He is aware of the need to understand the market more and more, therefore full customer satisfaction and maximising and respecting the land are at the centre of the winery's aims. For this reason they continue to carry out research with small tests in microvinification, trying out new vinification and maturation techniques on local grapes to produce wines that are natural, traceable and excellent; young and quaffable wines as well as more complex, mature ones.

These experiments have led to Spumante sparkling wines (Alfiere, Alfiere rosé), the "Sur Lie" wines (Gutturnio, Ortrugo and Monterosso Val d'Arda), the riservas (San Bartolomeo and Coronino) and an Ice Wine (Emozione di Ghiaccio).

