Crotta di Prado s.s agricola



The **Crotta di Prado** is a wine and fruit-growing company based at Jovençan, 6km from the city of Aosta. The vineyards are in a hilly area at an **altitude between 650 and 750 metres** with northerly exposure, while the orchards are at a lower level, at 600 to 650.

The company was founded in the mid-1980s with the production of 3,000 bottles of two types of table wine. At the beginning of the 1990s production began of DOC reds, and around half-way through the 2000s the first white vineyards were planted. The Crotta di Prado currently **produces around 12,000 bottles** divided as follows: 4,000 white and 8,000 red.

The kinds of wine produced are all doc (registered designation of origin):

- three reds: Torrette (80% Petit Rouge variety plus other native varieties such as Fumin, Premetta and Cornalin),

and varietal Gamay and Pinot Noir
- three varietal whites: Pinot Gris, Gewurztraminer and Muller Thurgau.

The wine production at the company is accompanied by **various kinds of apple**: Renetta Canada, Golden Delicious, Starking, Royal Gala and Jonagold. As far as **pears** are concerned, we grow Martin Sec, a small pear for eating, or to cook in wine with cloves, cinnamon, sugar and orange or lemon peel.

The strong point of the company is definitely its small size, which means that work can be done at all stages of the production process with greater attention, precision and above all can be done by the family.

The experience, which is now over thirty years, means that the company has grown and has been able to invest in a cellar which is equipped both for vinification and for welcoming small groups.

The Crotta di Prado wines are all registered designation of origin, so they are even more controlled.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

CERTIFIED PRODUCTS

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