
Crotin “Camporotondo” Malvasia Moscata

Winery: Crotin 1897

Category: Wine – Still – White (Orange)

Grape Variety: Malvasia

Region: Monferrato/ Piemonte/ Italy

Vineyard: Camporotondo, Astigiano in Cortandone

Feature: Organic



Product Information

Soil: Calcareous soil with a high amount of blue clay and tuff. 1.5 hectares with eastern exposure to guarantee good acidity and slow ripening.

Elevations: 280 meters (919 feet)

Age of vines: Planted in 2014

Vine density: 1,800 vines per acre

Vinification: Hand-harvest in small boxes. Vinification is done with 100% maceration on skins for 20 days, after which the wine remains in cement tanks for 1 year.

Tasting Note: Malvasia Moscata is an aromatic variety that lends itself very well to the production of dry and aromatic wines. With the maceration it decreases the aromaticity a little but increases the complexity a lot; moreover, the maceration gives the taste a little tannins, making it very original. The color is not of a true orange wine because the skins do not oxidize very much. Crotin are among the few producers of Malvasia Moscata in Monferrato where it has been present for a long time, but was confused with Moscato di Canelli, as the two share the classic Muscat aroma.

Production: 2,000 bottles/ year

Alc: 13 %

Producer Information

The name Crotin 1897 refers to all the years Daniela’s land has been in her family. She met her Calabrian husband in veterinary school--they both practice natural medicine for animals--and their three boys grew up in Calabria, by the sea. Going back home to make organic wine from the native grapes of Piemonte has been a family affair. Now grown, the three Russo brothers, Federico, Marcello and Corrado, work together, managing the vineyards, the cellar, and the B&B in their charming family home. Besides touring the small cantina, visitors to the estate can walk through Daniela’s large vegetable garden, meet Federico’s award-winning hunting dogs, and observe the neighbor’s small flock of sheep ambling home in the waning daylight.

Tucked away in the rolling Monferrato hills, near the village of Mareto, Crotin is a testament to the Asti region’s rustic mix of vineyards, forests and farms. “Rustic” isn’t the right word for Crotin’s wines, however, not with winemaking of such consistent high quality that the monovarietal bottles sing with varietal typicity. The family’s devotion to the indigenous varieties of the region is clear, as new projects work to rescue grapes that have nearly died out. Each vineyard possesses a unique, fascinating geological profile, and each of these honest wines has an exceptional value.

Crotin translates to “little cellar” in Piemonte dialect.

Total vineyard size 24 acres. First vintage in 2002. Organic transition started in 2014, in 2018 they became certified organic in Italy. Total annual production: 40,000 bottles/ 3,333 cases.