
Crotin “Aris” Freisa d’Asti DOC

Winery: Crotin 1897

Category: Wine – Still – Red

Grape Variety: Freisa

Region: Monferrato/ Piemonte/ Italy

Vineyard: Vineyards in Mareto, Villafranca d’Asti and Monale

Feature: Organic



Product Information

Soil: Ancient marine soil with white coral, silt and clay, rich in fossil

Elevation: 280 meters (915 feet)

Age of vines: 30 years

Vinification: Full manual harvest in small boxes. Destemming and crushing. Classic fermentation in stainless steel vats. Duration of maceration is 7-10 days. Aged for 12 months in stainless steel vats and a minimum of 12 months in the bottle before release.

Tasting Note: Inky dark ruby color, medium bodied with a balance of licorice and dark fruit notes and a typical varietal intensity balanced by fresh mineral lift.

Freisa: An ancient grape variety found in Italy’s northwestern region of Piedmont, particularly around Chieri, the Monferrato, and the Langhe, Freisa is the closest relative to Nebbiolo, aside from Nebbiolo Rosé. Genetic studies show that Freisa and Nebbiolo share a parent-offspring connection and, according to Ian D’Agata, Freisa is more likely Nebbiolo’s parent. This would explain their similarities, from the light ruby hue of their wines, to high tannins and acidity which lend to the wine’s ability to age.

Production: 3,000 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. They are also the only bottler of a 100% Bussanello, a delicious 1930’s crossing that Federico discovered in enology school. Each vineyard possesses a unique, fascinating geological profile, and each of these honest wines is an exceptional value.