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## Crotin “San Patelu” Grignolino d’Asti DOC

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**Winery:** Crotin 1897  
**Category:** Wine – Still – Red  
**Grape Variety:** Grignolino  
**Region:** Monferrato/ Piemonte/ Italy  
**Vineyard:** on the hills of Viarigi commonwealth community  
**Feature:** Organic



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### Product Information

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**Soil:** Red marine soil, similar to clay, with lots of minerality. 1 hectare (2.47 acres) with South exposure.

**Elevation:** 395 meters (1,296 feet)

**Age of vines:** 15 years

**Plant density:** 3,300 plants per hectare

**Vinification:** Full manual harvest in small boxes. Destemming and crushing. Classic fermentation in stainless steel vats. Duration of maceration is 7 days. Aged for 6 months in stainless steel vats.

**Tasting Note:** A really fine example of the historic indigenous grape Grignolino. Light to medium bodied with a beautiful red color, red fruit character, mouthwatering acidity and exceptionally elegant floral notes, herbs and expressive minerality.

**Wine Enthusiast:** “Grignolino is common around Piedmont, is elusive beyond Italy, though it’s a darling of American sommeliers. The grape has two DOCs: Grignolino d’Asti and Grignolino del Monferrato Casalese. Grignolino typically has high tannins and acidity, pale color and fabulous aromas of violets, roses and red berries.” “grignole” translates to “many pips”/ seeds, which results in more tannins.

**Production:** 4,000 bottles/ year

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### Producer Information

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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.