
Crotin “Monterosso” Ruchè di Castagnole DOC

Winery: Crotin 1897
Category: Wine – Still – Red
Grape Variety: Ruchè
Region: Monferrato/ Piemonte/ Italy
Vineyard: in Castaglone Monferrato
Feature: Organic



Product Information

Soil: Calcareous and dry soils with lots of minerality

Vinification: Full manual harvest in small boxes. Destemming and crushing. Classic fermentation in stainless steel vats. Aged for about 6 months in stainless steel vats.

Tasting Note: Medium bodied with aromas of rose petal, mulberry and tobacco. Ruche is not as racy as the region’s other reds, but it’s still fresh and energetic with a good tannin structure.

Wine Enthusiast: While Ruchè’s deeper history is dependent on storytelling from generation to generation, DNA analysis confirms its roots as a crossing of Croatina, a tannic and rustic black grape, and the near-extinct, Muscat-tasting white grape Malvasia Aromatica di Parma, which likely contributes to Ruchè’s aromatic qualities. Ruchè di Castagnole Monferrato was designated a DOCG in 2010. The region is a UNESCO-recognized site producing one million bottles from seven small municipalities in the Monferrato: Castagnole Monferrato, Scurzolengo, Grana, Montemagno, Portacomaro, Refrancore and Viarigi.

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.