



Crotin “Nautilus” Spumante Extra Brut Rosé NV

Winery: Crotin 1897

Category: Wine – Sparkling - Rosé

Grape Variety: Mostly Freisa plus a little Bonarda & Pinot Nero

Region: Monferrato/ Piemonte/ Italy

Vineyard: Estate

Feature: Organic



Product Information

Soil: Ancient marine sand with silt and clay

Altitude: 280 meters (915 feet)

Age of vines: Average duration of vine productivity: 30 years

Vinification: After a manual harvest the grapes are destemmed, pressed and fermented spontaneously with their native yeasts, with minimal skin contact. The second fermentation is, in pressurized tanks (Charmat Method), where the wine remains in contact with the fine lees for 6 months.

Tasting Note: Beautiful balance of fruit and acidity, charming and fresh with delicious bubbles. Great wine for spring picnics, sushi, perfect Aperitivo.

Alc: 12 %

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.