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## Crotin “Cisero” Freisa d’Asti Superiore DOC

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**Winery:** Crotin 1897

**Category:** Wine – Still – Red

**Grape Variety:** Freisa

**Region:** Monferrato/ Piemonte/ Italy

**Vineyard:** Cisero vineyard, Cortandone, Monferrato d’Asti

**Feature:** Organic



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### Product Information

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**Soil:** 80% ancient marine soil with white coral, 20% clay. 0.5 acres with West exposure.

**Elevation:** 280 meters (915 feet)

**Age of vines:** 75 years

**Vinification:** Full manual harvest in small boxes, one month after the regular Freisa grapes are being harvested. Destemming and crushing. Classic fermentation in wood. 45 days maceration. Aged in 500 L tonneaux for two years and a minimum of 12 months in the bottle before release.

**Tasting Note:** Intriguing complexity and spicy notes that harmonizes with the aromas of ripe red fruits.

**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:** 600 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.