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## Crotin “Aris” Freisa d’Asti DOC

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**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



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### Product Information

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**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 %

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### Producer Information

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The Agritourism farm and Winery Crotin 1897 was born a few kilometers away from Asti in the village of Mareto and on the hills of Monferrato. The existence is mainly based on the production of DOC wines, that come from the winery’s own grapevines. These are cultivated according to the organic farming standards. The soil is multilayered and rich in silt, tuff, clay and fossils. The vines are trained on vertical trellis, with Guyot-pruning. The altitude ranges between 270 meters (885 feet) and 396 meters (1300 feet).

Crotin 1897 is managed by the four members of the family, Daniela and her three sons. After living in a seaside, southern Italian town in Calabria for many years, they decided to move back to Piemonte to explore their passion for agritourism and open up Crotin 1897. Their great grandfather had originally bought the property but only a small parcel of land came with it. When Daniela and her sons took over, they purchased more vineyards in the surrounding area. Their first vintage was in 2002. In 2014 they started with the transition to organic farming. Since 2018 the vineyard and winery are certified organic. One quarter of the production is dedicated to Barbera d’Asti, which is the most important wine for Crotin. The other red grape varieties are Grignolino and Freisa. Their white wine Bianco 'Plisun', made from the Busanello grape is unique, as the Russo brothers are the only producer in the world making a 100% Busanello (a grape variety that is a crossing of Welschriesling and Furmint).

The property size has a total of 8.5 hectares (21 acres) of vineyards with an annual production of about 40,000 bottles.