

## 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 Agritourism farm and Winery Crotin 1897 was born a few kilometers away from Asti in the village of Maretto 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.