
Crotin Grignolino d'Asti "San Patelu" DOC

Winery: Crotin 1897

Category: Wine – Still – Red

Grape Variety: Grignolino

Region: Monferrato/ Piemonte/ Italy

Vineyard: on the hills of Viarigi commonwealth community

Feature: organic



Product Information

Soil: calcareous soil with a high amount of yellow sands

Age of vines: Average duration of vine productivity: 15 years

Altitude: 950 feet above sea level

Vinification & Yield: Full manual harvest in small boxes. Destemming and crushing. Classic fermentation in stainless steel vats. Duration of maceration is 4-5 days. Aged for 6 months in stainless steel vats.

Tasting Note: Grignolino is a red grape is common in Piedmont, but rarely seen beyond its borders. A lighter, more delicate grape, many describe it as the Beaujolais of Piedmont. This is a classically styled, and delicious, Grignolino: lighter in body and color, with aromas of red berry, cola and fresh alpine herbs. Those same notes come across on the palate as well along with a vigorous acidity that gives the fruit an appealing lift

Production: 2,000 bottles/ year

Producer Information

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 885 and 1300 feet above sea level. Total of 22 acres with annual production of up to 30,000 bottles.

Crotin 1897 is managed by the four members of the family, Daniela and her three sons.

Daniela is an animal veterinarian, specializing in homeopathic and natural medicine.

After living in a sea-side, 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.

The three sons, Federico, Marcello and Corrado, now manage production on the farm, the restaurant and the bed and breakfast.