



## Crotin Monferrato Bianco DOC “Plisun”

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**Winery:** Crotin 1897  
**Category:** Wine – Still – White  
**Grape Variety:** Busanello  
**Region:** Monferrato/ Piemonte/ Italy  
**Vineyard:** Estate  
**Feature:** organic



## Product Information

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**Soil:** calcareous soil with a high amount of blue clay and tuff

**Age of vines:** Average duration of vine productivity: 10 years

**Altitude:** 900 feet above sea level

**Vinification & Yield:** Full manual harvest in small boxes. Destemming. Pressing with dry ice. Duration of maceration is 24 hours at a controlled temperature. Bottling the following spring.

**Tasting Note:** From Federico, the idea of retrieving a vine dating back to 1938, the Bussanello, a white that is noted for its refinement and perfume, that the Crotin of Mareto is the only one in Italy to produce a single grape Busanello wine.

**Busanello** is a crossing of Welshriesling and Furmint, obtained by Professor Dalmasso at the University of Torino in the 1930's.

**Production:** 4,000 bottles/ year

**Alc:** 13 %

**Residual Sugar:** 1.8 g/l

**Acidity:** 5.8 g/l

## 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 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.