

THE SOURCE CROTIN PIEDMONT



2022 RUCHE, DI CASTAGNOLE MONFERRATO, 'MONTEROSSO'

PRODUCER OVERVIEW

The three Calabrian-born Russo brothers, Federico, Marcello, and Corrado are fully committed to organic farming principles in their off-the-beaten-path corner of Piedmont's expansive Monferrato. They specialize in grapes like Barbera, Grignolino, and Freisa raised in steel, but have added Nebbiolo and sparkling wines to their range of spectacular wines at spectacular prices.

VINEYARD DETAILS

Ruche, Di Castagnole Monferrato, 'Monterosso' is harvested from 30-year-old vines (2024) on southeast-facing slopes at 300m on mild slopes of limestone and reddish-brown porphyritic (volcanic) sands.

CELLAR NOTES

Destemmed and naturally fermented at 26°C max. for 10 days with 2 daily pumpovers, aged 6 months in steel and lightly filtered but not fined.

