

THE SOURCE
CROTIN
PIEDMONT



2020 PINOT NERO, METODO CLASSICO PAS DOSE'

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

Pinot Nero Metodo Classico Pas Dose' is harvested from 7-year-old vines (2024) on north-facing slopes at 250m on 65% ancient calcareous sand, 25% calcareous clay and 10% limestone marl.

CELLAR NOTES

Naturally fermented up to 17°C max. for 20 days, aged 6 months in steel and filtered but not fined.

