

THE SOURCE  
CROTIN  
PIEDMONT



VINO BIANCO 'CAMPOROTONDO'

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

Vino Bianco, 'Camporotondo' (skin contact) is harvested from 10-year-old vines on east-facing slopes at 250m on 65% ancient calcareous sand, 25% calcareous clay and 10% limestone marl.

CELLAR NOTES

Destemmed and naturally fermented on skins at 21°C max. for 20 days with 1 daily pumpover, aged 12 months in concrete. It's filtered and fined with bentonite clay.

