

# PORTOVINO

## FUSO + CROTIN 'TÈH' Rosso Piemonte

### WHY BE CURIOUS:

The inaugural release of 'Tèh' comes from the Russo brothers at Crotin, located in Mareto municipality in the far west of the Monferrato Astigiano wine area. White marine limestone and sandy soils here accent Tèh's punchy raspberry fruit profile with an aspirin-chalk stamp. A palpable tension on the mid-palate – between Barbera's vertical acidity and Freisa and Grignolino's grippy tannins - remind of the Italian saying *semplice ma non banalé*: 'simple but not boring'. Such is the way of 'Tèh,' a humble Rosso Piemonte wine with both soil and grape variety clearly etched.

...FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with farmers and producer friends who are committed to organic viticulture, low-intervention, and terroir-driven wines.

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**REGION:** Piemonte

**GROWING AREA:** Monferrato Astigiano

**FARMING:** Certified organic by Valoritalia # 105518 **VINEYARD:** 9 Ha

**ALTITUDE:** 270 m / 886 ft **SOILS:** Marine sand and porous limestone

**VARIETIES:** Barbera (60%), Freisa, Grignolino e Bonarda (percentage changes per vintage). **VINE AGE:** 10-25 years old

**HARVEST DATE:** September 10

**YEASTS:** Native

**FERMENTATION & ÉLEVAGE:** 7-9 day maceration on skins depending on variety; fermentation in stainless steel and elevage in stainless steel and cement tanks.

**SULPHUR:** 47 mg/l added

**ALCOHOL:** 12.5% **ANNUAL PRODUCTION:** 6,000 cases

