

# TUTTO

## CASCINA TAVIYN

Monferrato, Piemonte



Nadia Verrua's family has been making wines in the hills of Monferrato in the province of Asti for over a century.

Today they farm ten hectares of local grape varieties planted over soft, sandy slopes in Scurzolengo, Castagnole Monferrato and Montemagno. They work organically and also keep a large number of hazelnut trees and it is little secret that Nadia's mum Teresa makes one of the best torta di nocciole in all of Piemonte.

In the old fashioned cantina beneath the family's home, the wines are made with simple tools and raised in a mixture of big old botti, vats and cement, with nothing added at any stage.

The results are rustic, charming wines which are full of life, encapsulating all that is great about Italian vino da tavola.

CASCINA TAVIJN  
Monferrato, Piemonte



68  
*2022*

A roughly even blend of Barbera and Ruché, destemmed and fermented separately on skins for six weeks before being assembled in a variety of vessels to rest for nine months. The former brings its black and blue fruit, while the latter's pretty aromatics pile on the charm. A joyful wine with a great sense of place.