

# 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.

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BIANCA  
*2020*

Cortese and Chardonnay from vines just beneath Nadia's home, blended with a little Moscato from her friend Ezio Cerruti. The grapes were destemmed and spent a week on skins before nine months of rest in vat. The result is a simple, soulful maceration that offers stone fruits, citrus and spice.