

# TUTTO



## CASCINA TAVIJN

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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OTTAVIO A.VINGARDE  
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A pet nat made from a gentle maceration of Nadia's Grignolino and peaches found around the vineyards. The two spent two weeks together, before being pressed to bottle to finish fermentation. A gorgeous shade of pink, with lively bubbles and pure fruit, this makes for a joyful start or finish to any meal.