

# 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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OTTAVIO  
*2021*

Grignolino from young vines planted over sand, silt and limestone. The grapes were destemmed and macerated for two months before being pressed off to vats until the summer. A beautiful ruby red in the glass, it's gentle spritz carries a cascade of red fruit, blood orange and bitter herbs. A rustic, lively wine that screams for good bread, a hunk of cheese and some salumi.