Τυττο



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. CASCINA TAVIJN Monferrato, Piemonte



SIGNORA GRAPPA NV

A beautiful grappa made from the pomace of the family's Ruché, which is distilled by their friends at Cascina La Noce in Biella. The grape's aromatic profile really shines here, with gentle floral notes before the fire hits, making for a seriously invigorating drink.