

# 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.

Their ten hectares of fascinating local grape varieties are farmed organically, planted over soft, sandy slopes in Scurzolengo, Castagnole Monferrato and Montemagno. They 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 simple, 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 and encapsulate all that is great about Italian vino da tavola.

CASCINA TAVIJN  
Monferrato, Piemonte



TERESA  
*2020*

Ruchè from young vines planted over sand, silt and limestone. The grapes fermented as whole bunches for two months before nine months rest in concrete. Named after Nadia's mother, this really impresses with a heady perfume of blackcurrant, rose and spice. This comes from the first parcel of the variety Nadia harvested this year and as such is a little fresher and dryer than previous vintages. A wine that makes so much sense in these cooler months.