

# 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.

Their ten hectares of land are farmed organically and split equally between vines bearing local grape varieties and hazelnut trees. It's little secret that Nadia's mum Teresa makes one of the best torta di nocciole in all of Piemonte.

Things have always been done properly here and it shows. The fruit comes from healthy vines planted on soft, sandy slopes and the resulting wines are charming, rustic and pure.

In the cantina the wines are fermented with wild yeasts and raised in a mixture of big old botti, fibreglass and cement. The idea is not to add too much, not to take away, and the resulting wines are joyful and delicious, a pleasure to drink.

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TOC  
*2021*

Sclarina from a young vineyard planted over clay at altitude in Pinerolo. The vineyard, farmed by a friend of Nadia's, is planted with ten different varieties, as well as plenty of fruit trees. The grapes were destemmed and fermented for two months on skins before a short rest in vat, making for a pretty, perfumed wine that pairs delicate flavours of plum, alpine flowers and a gentle spice.