

# 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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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.