

# TUTTO

## CASCINA TAVIYN

Monferrato, Piemonte



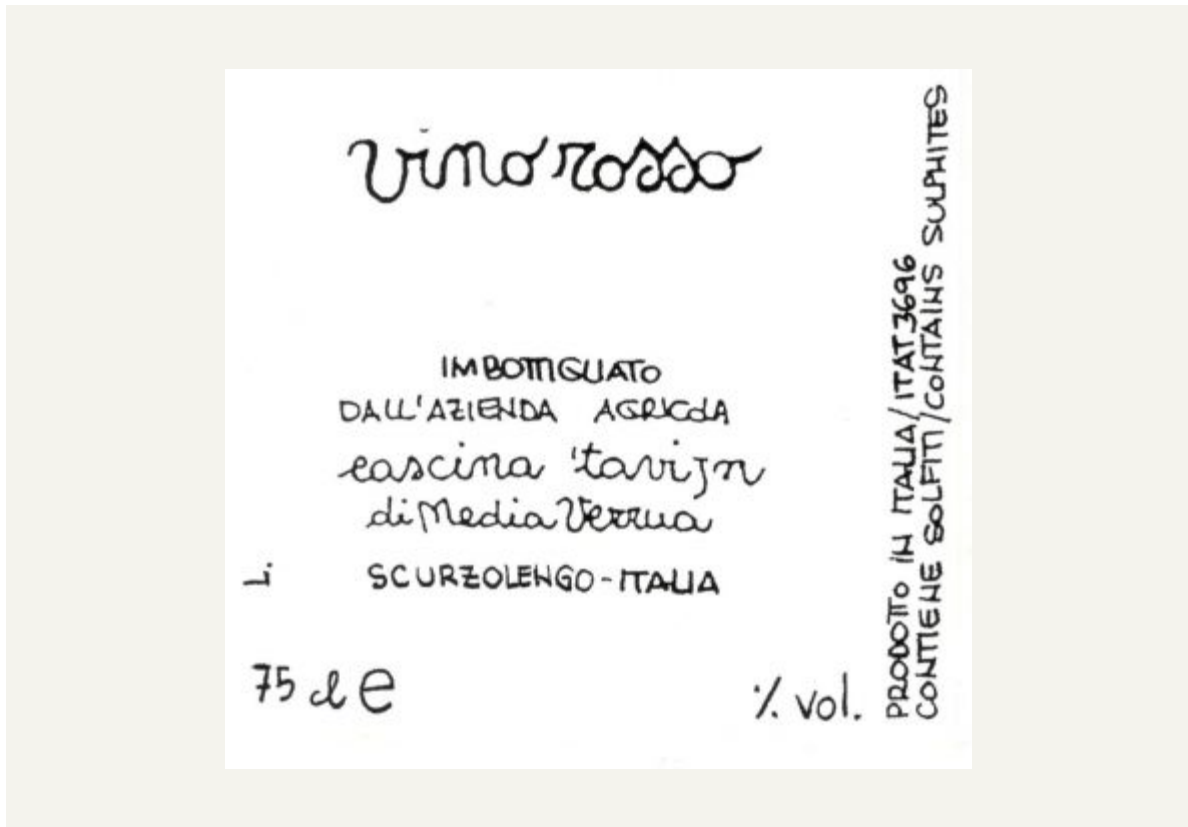
Nadia Verrua's family has been making wines in the hills of Monferrato in the province of Asti for over a century.

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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VINO ROSSO  
*2022*

This is everything we look for in a vino da tavola. This year it is made entirely of Freisa from young vines planted over Asti's soft, sandy soils. The grapes spent two months on skins, before being pressed off to vats to rest. As one might expect, this is a little lighter and brighter than previous vintages, with flavours of red cherry and bitter herbs framed by some neat tannins. The kind of wine one might dream of finding at a simple trattoria in Piedmont's countryside.