
CASCINA TAVIJN
(Asti, Italy)

January 2020



With Nadia Verrua at her Cascina Tavijn in the village of Scurzolengo near Asti.

Near but far from a madding wine crowd of Piedmont, Nadia Verrua runs her family farm Cascina Tavijn on the outskirts of *Asti* in the village of *Scurzolengo*. Its population of about 600 has not changed much since the beginning of the last century. Time stands still here. There is one-and-only, awesome trattoria *La Raviola Galante* in the village. *Scurzolengo* drips with old world charm.

Cascina Tavijn is a tiny family farm with about 5 hectares of vines. About the same amount of surface is dedicated for growing hazelnuts. All the vines are planted on slopes with various expositions. The soil is mostly soft sand, which gives her wines perfume and elegance. Nadia's parents farm the land with love. Their farm has never seen agricultural chemicals. While Nadia's parents farm the land, she works in the cellar. Nadia and her husband Pietro have two young daughters. Nadia's family life at her Cascina Tavijn is reflected on the labels of various wines.



BANDITA 2016

SKU: 118003 Speculative 750 ml 12 bottles/ case
\$27.08 Wholesale / \$32.00 Retail per bottle

100% Barbera. The signature grape in Asti and, perhaps, the most food versatile varietal of the region. This wine, unlike the majority of Barberas in the region, spends as much time in *élevage* as Nadia believes the wine deserves. So, this 2016 vintage spent one year in neutral vat, followed by another year in a big *botti*. This 2016 was a ripe vintage and took its time to ferment, giving this Bandita richness, anchored by that indescribable Italian, attractive and slightly bitter orange lingering taste that is the hallmark of Barbera. Velvety texture with expanding mid-palate. Best served slightly cool.



Vino Rosso 2018

SKU: 184107 Speculative 750 ml 12 bottles/ case
\$22.32 Wholesale / \$26.00 Retail per bottle

This is new to our market. A great trattoria wine is hard to find even in Italy. This *Vino Rosso* started as a trattoria wine that Nadia made for her husband Pietro's *Ristorante Consorzio* in Turin. It is a thirst-quenching wine that is anything but simple. It is about an equal blend of Freisa and Barbera in 2018. The blend changes every vintage. Barbera brings freshness while Freisa adds some fragrance.

If you have a geeky wine friend, who analyzes rather than drinks a trattoria wine at a dinner table, you should bonk him on the head with the biggest wheel of Parmesan cheese. Best served slightly cool. Comes in a crown cap.



OTTAVIO 2017

SKU: 117997 Speculative 750 ml 12 bottles/ case
\$24.69 Wholesale / \$29.00 Retail per bottle

100% Grignolino. Grignolino is an indigenous varietal that used to be widely planted but now disappearing. But the local wine lovers, who pay zero attention to international wine fashion, keep growing this lovely varietal. Elegant. Classy. It is a varietal that gives light, perfumed body with good acidity. This is a blend of Grignolino from two sites. One vineyard is sandy soil that gives perfume and white pepper. The other vineyard has more red clay soil, which

gives more spice and body. Aged in neutral vats for about a year. The label adorns a sketch of Nadia's dad Ottavio, who farms the very Grignolino vines. Best served cool.



TERESA 2018

SKU: 117992 Speculative 750 ml 12 bottles/ case
\$27.05 Wholesale / \$32.00 Retail per bottle

100% Ruché. Ruché is an indigenous varietal that is hard to find nowadays in the Piemonte region. Tasting Nadia's Ruché, I wonder why it is not more widely planted. It is darker than Grignolino in Ottavio above. Attractive wild berries with a hint of spice. Floral. Delicious. Like all of Nadia's wines, this bottling is fermented with ambient yeasts. Aged in neutral vats for about a year prior to bottling. That is a sketch of Nadia's mom Teresa on the label, who farms the very Ruché vines. Drink this wine and be calm, chic & cool as Nadia's mom Teresa. I met her and she is chill. It is best slightly chilled, naturally.



BIANCA 2018

SKU: 117989 Speculative 750ml 12 bottles/ case
\$25.87 Wholesale / \$30.00 Retail per bottle

I first tasted this wine at Nadia's husband Pietro's *Ristorante Consorzio* in Turin. A compelling and unusual blend of Cortese, Moscato, Chardonnay, and Vermentino. Unfiltered. Cloudy. Delicious. Aromatic. Joyous. Most of the varietals see a brief skin contact for about four days. The blended wine is aged in neutral vats and bottled in the following spring with nothing added. Nadia and her husband Pietro have two daughters. The label depicts their daughter Bianca. This wine comes in a crown cap. Lovely.



MOSTRO 2018

SKU: 105326 Speculative 750ml 12 bottles/ case
\$27.02 Wholesale / \$32.00 Retail per bottle

“Rifermentato Grignolino”, emailed Nadia. It is a Pet Nat made from Grignolino grapes, which come from the lovely cared one-hectare vineyard *Mezzena*. Partially fermented wine is bottled and capped, where fermentation continues in bottles, creating bubbles. This Pet Nat sees no sulphur. Very light pretty colour but has a bit of grip and bite. Full of energy. A fun young bubbly to drink. Floral nose with spices from the Grignolino grapes. Comes in a crown cap.

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