

**CASCINA TAVIJN**  
(Asti, Italy)

January 2021



*A day in life of a contadina - Nadia Verrua cleaning a vat after maceration at her Cascina Tavijn*

From the heart-stopping beautiful village centre of *Scruzolengo*, just outside of Piemonte, drive north on the main road, take a left turn on an unmarked country lane, and drive for a few kilometers. Then, where there is the faded sign declaring the *cascina*, take an abrupt turn into *Cascina Tavijn*. I close my eyes and I am instantly transported to Nadia Verrua's *Casina Tavijn*.

*Cascina Tavijn* is everything that I imagine a small Italian family-owned farm to be. There are Nadia's parents Ottavio and Teresa, who help with the vineyard work. There is an old tractor tucked into a corner of the winery. A farm house, where her parents still live, is the *cascina*. The cellar is below and just off to the side of the house.

Nadia Verrua took over her parents' winery. The farm has never seen industrial chemicals. All things are done with tradition and care. When she is not busy at the winery, like cleaning a vat as depicted in the photo above, she and her husband Pietro are busy raising two young daughters. Nadia's family members are depicted on the labels of her various wines.



### '68' 2019

**SKU: 075300 Speculative 750 ml 12 bottles/ case**  
**\$24.96 Wholesale / \$32.00 Retail per bottle**

A wine of immense drinkability and pleasure. This is new wine for us. This wine is an equal blend of Barbera and Ruché. Barbera brings body and freshness while Ruché adds perfume and elegance. Barbera and Ruché are fermented together. The maceration is long, about two months. Then, the wine is transferred to various vats to rest for a few months prior to bottling

without filtration. The label sports a rendition of Nadia's dad Ottavia and her uncle Sisto, who used to run her family winery a generation ago. Best served slightly chilled.



### BANDITA 2017

**SKU: 118003 Speculative 750 ml 12 bottles/ case**  
**\$27.29 Wholesale / \$35.00 Retail per bottle**

This is a new vintage. 100% Barbera. So lovely. So Italian. Barbera made in a traditional way, in the best sense. This wine sings with a hint of orange peel, rosemary and a taste of that illusive bitterness that is so Italian. After about six weeks of maceration, the wine is followed by a year in a big *botti*, with further addition aging in bottles prior to release. Have this Italian with your favourite Italian dishes.



### Guercia 2019

**SKU: 075320 Speculative 750 ml 12 bottles/ case**  
**\$33.25 Wholesale / \$43.00 Retail per bottle**

From the Barbera vines planted in 1949 on a steep hill of Monferrato that belongs to Nadia's friend. Maceration is traditionally long – about two months. The vines are planted on sandy soil. This wine is youthful and it is best to decant if you are enjoying the wine now. It is best to cellar for a few months for this wine to settle down. Production is tiny.



## Vino Rosso 2019

**SKU: 184107 Speculative 750 ml 12 bottles/ case**  
**\$22.34 Wholesale / \$29.00 Retail per bottle**

A great trattoria wine that speaks to ease and generosity. 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. Nadia intentionally keeps some of the naturally occurring *pétillance* or *frizzante*, which makes this is fresh and gulp-able. It is about an equal blend of Freisa and Barbera. The blend changes every vintage. Barbera brings freshness while Freisa adds some fragrance. Comes in a crown cap. Best served slightly chilled.



## OTTAVIO 2019

**SKU: 117997 Speculative 750 ml 12 bottles/ case**  
**\$24.96 Wholesale / \$32.00 Retail per bottle**

100% Grignolino. Classy. Elegant. Perhaps, a wine Audrey Hepburn would have drunk with Gregory Peck in Rome while taking a break from shooting *Roman Holidays*. Grignolino is an indigenous varietal that used to be widely planted but now disappearing. It is a varietal that gives light, perfumed body with good acidity and some tannins in its youth. 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 2019

**SKU: 117992 Speculative 750 ml 12 bottles/ case**  
**\$27.32 Wholesale / \$36.00 Retail per bottle**

100% Ruché. Ruché is an indigenous varietal that is hard to find nowadays in the Piemonte region. Floral. Compelling. It is darker than Grignolino in Ottavio above. Attractive wild berries with a hint of spice. 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 2019**

**SKU: 117989 Speculative 750ml 12 bottles/ case**  
**\$26.14 Wholesale / \$34.00 Retail per bottle**

A delicious and unusual blend of Cortese, Moscato, Chardonnay, and Vermentino. Unfiltered. Cloudy. Aromatic. Peach-like nose. 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.



### **ROSETTA 2018**

**SKU: 146346 Speculative 750ml 12 bottles/case**  
**\$26.14 Wholesale / \$34.00 Retail per bottle**

This is a rosé or rosato made from 100% Freisa. This rosato is slightly *frizzante*, making this wine lively and delicious. Freisa is also an indigenous varietal in the Piemonte region. I do not know many *frizzante* rosato made from Freisa. The 2018 vintage, paradoxically rich in sugar and in acidity, took awhile to complete its fermentation. Nadia did not interfere and allowed this rosato to come to its own terms in time. Pretty and pure. This wine comes in a crown cap.



### **MOSTRO 2019**

**SKU: 105326 Speculative 750ml 12 bottles/ case**  
**\$27.04 Wholesale / \$35.00 Retail per bottle**

This 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. Lovely. Floral nose with spices from the *Grignolino* grapes. Comes in a crown cap. Nadia likes to bottle this sparkler with a little more pressure to give extra bubbles. So, it is best to gently handle this sparkler prior to opening at a table. *Grignolino* grapes has very little colour and this drinks like a rosato Pet Nat.



*Barbera and Freisa in the vat together for Vino Rosso. The darker grapes are Barbera.*

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