
CASCINA TAVIJN
(Asti, Italy)

November 2018



With Nadia Verrua at her Cascina Tavijn in the village of Scurzolengo near Asti. Photo by Steven Hundert.

Nadia Verrua runs her family farm, Cascina Tavijn, on the outskirts of *Asti* in a heart-pounding, picturesque village of *Scurzolengo*. If Michelangelo were to carve a village out of a piece of marble, it would look like *Scurzolengo*. You can see a glimpse of heaven on the photo above with the village in the distance. I am soaked to my skin with the beauty of *Scurzolengo*: the stunning architecture, the one-and-only restaurant, the friendly locals, and the meandering country roads.

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. When I visit a farm like Nadia's, it confirms my faith in humanity and wine. Nadia's family life at her Cascina Tavijn is reflected on the labels of various wines. I am so pleased to introduce Nadia Verrua and her Cascina Tavijn for the first time.



BANDITA 2016

SKU: 118003 Speculative 750 ml 12 bottles/ case
\$27.04 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 Barbara. Velvety texture with expanding mid-palate. Best served slightly cool.



OTTAVIO 2017

SKU: 117997 Speculative 750 ml 12 bottles/ case
\$24.66 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 2017

SKU: 117992 Speculative 750 ml 12 bottles/ case
\$27.02 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.



ROSETTA 2017

SKU: 146346 Speculative 750ml 12 bottles/case
\$25.84 Wholesale / \$30.00 Retail per bottle

This is a rosé made from 100% Freisa. This rosé is slightly *frizzante*, making this wine lively and delicious. Freisa is also an indigenous varietal in the Piemonte region. I can't recall ever drinking a *frizzante* rosé made from Freisa. This one is lovely. While the first three wines above are Nadia's main bottlings and production, Rosetta and the two wines below are her wines that she produces in tiny amounts. These bottlings are from the purchased grapes from the local growers she knows and trusts. This wine comes in a crown cap.



BIANCA 2017

SKU: 117989 Speculative 750ml 12 bottles/ case
\$25.84 Wholesale / \$30.00 Retail per bottle

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. This is the wine that is served by the glass at Nadia's husband Pietro's restaurant *Corsorzio* in Turin. If you visit Turin, I recommend visiting *Corsorzio*. I had one of the most memorable meals and wines at the restaurant. Nadia and her husband Pietro have two daughters. The label depicts their daughter Bianca. This wine comes in a crown cap.



RUSCHENA 2017

**SKU: 146343 Speculative 750ml 12 bottles/ case
\$30.56 Wholesale / \$36.00 Retail per bottle**

Old vine Ruché from a tiny parcel in the village of *Frassinello*, which is near where Nadia's family farm is located. Compelling. A hint of spice with excellent midpalate and finish. Texture is so lovely. A complete wine. This wine is aged in a neutral vat for a year. The label adorns a comical proportion of the old Ruché vine with the local vine grower. There are two other variations of this label that are just as humourous in the same case. Production is tiny. This wine is labour of love for Nadia Verrua.

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