



Tacchino

The Tacchino winery, with a proud heritage spanning more than three generations, is perched amidst the picturesque hills of the Monferrato area in Piedmont. This idyllic location is the birthplace of its acclaimed white wines – *Gavi D.O.C.G del Comune di Gavi*, *Moscato d’Asti D.O.C.G.* and *Piemonte D.O.C. Cortese* – along with its esteemed red wines – *Dolcetto d’Ovada D.O.C.*, *Ovada D.O.C.G. / Dolcetto d’Ovada Superiore D.O.C.G.* and *Barbera del Monferrato D.O.C.*

These four celebrated wine types are the cornerstone of the Tacchino winery’s renowned production, complemented by an assortment of other grapevines that thrive across the estate’s 25 hectares. Positioned around 300 meters above sea level and basking in the optimal south/south-eastern sun exposure, the vines are naturally sheltered from the northern winds by the estate’s natural topography. This, along with the distinctive “white soil” and the deliberate limitation on grape yield per hectare, culminates in the extraordinary quality of the wines.

The Tacchino family’s legacy of winemaking is marked by an enduring and genuine passion, with three generations developing invaluable expertise. Today, Romina, embodying the family’s tenacity and determination, leads the winery with the support of her brother Alessio. She honors the teachings of her parents, Renata and Luigi, and her beloved grandfather Carletto, blending tradition with cutting-edge technology.

The estate benefits from the acumen of Mario Ronco, an oenologist of high repute with more than thirty years in the industry, esteemed as one of Italy’s finest. Their endeavors are further enhanced by Daniele Eberle, an accomplished agronomist who adeptly oversees every stage of the vineyard’s lifecycle, from planting to harvest. Eberle’s collaboration with leading Italian viticultural universities plays a pivotal role in advancing premium wine initiatives.

The Tacchino winery is committed to making the renowned and beloved wines of Piedmont accessible at reasonable prices, all while preserving the region’s esteemed traditions. This dedication has been acknowledged with the *Tre Bicchieri* award from *Gambero Rosso* for 14 consecutive years, underscoring our constant commitment to excellence.

Azienda Agricola Tacchino

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Over the last decade, the Tacchino winery has set its sights on an ambitious venture that many deemed unreachable: to demonstrate the longevity of the wines produced in the Ovada area, particularly the Dolcetto d'Ovada.

Our Wines:

Linea Tralci: this line, recognizable by its white labels, features un-oaked and approachable wines that are anything but ordinary. We have chosen to label these wines by the grape variety to draw attention to the appellation, simplifying the selection process for our customers whether on a retail shelf or in a restaurant setting. These wines are crafted for daily enjoyment yet carry the sophistication to stand out.

Linea Élite: each wine in this premium line is distinguished by its unique name – *Du Riva, Di Fatto, Albarola* – which precede the respective wine appellations – *Ovada D.O.C.G. / Dolcetto d'Ovada Superiore D.O.C.G., Barbera del Monferrato D.O.C. and Monferrato D.O.C. Rosso*. Our desire is for wine enthusiasts and clients to remember these wines by their distinctive names, rather than just by the wine variety. *Linea Élite* represents our selection of “important” wines, intended for the discerning palates and reserved for special occasions.

Stories behind our Wines:

Albarola: The vineyards of Albarola derive their name from a historic watchtower erected in the year 917 AD. Prior to the outbreak of the Second World War, these lands were owned by my father's family. Post-war hardships forced my widowed grandmother to sell these lands to provide for her three children, including my father. Years later, as soon as he had enough money, my father repurchased the vineyards. In homage to his perseverance, we named our Barbera selection Albarola. This wine encapsulates the enduring resolve and spirit of my father, mirroring his diligent and unwavering nature. Albarola is a “hard worker” as my father is.

Du Riva: this wine holds the affectionate nickname of my grandfather Carletto, who has been a pillar of our family's winemaking journey. When I decided to develop a great Dolcetto d'Ovada, to showcase the immense potential of our vine and our territory, my grandfather told me: “Listen to me, please use this particular biotype of Dolcetto, named “*Nibiö*”, as only from this

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biotype you can have an unbelievable and long-term wine”. I followed his precious advice, which has shaped our exceptional Du Riva, the first Dolcetto d’Ovada to garner the Tre Bicchieri award and to hold them for an impressive nine consecutive years, thanks to the unique “*Nibiö*” biotype.

Di Fatto: a sophisticated blend of 4 wines, each vinified and aged separately, to be blended at the end of the refinement: Barbera, Dolcetto, Cabernet Sauvignon and Albarossa. In particular, Albarossa is a hybrid between Nebbiolo and Barbera, developed at the beginning of the last century from a teacher at the University of Turin. In 1999, we received authorization from the Italian government to cultivate Albarossa in our vineyards, prompting us to dedicate considerable effort to this special yet distinctive endeavor. The name *Di Fatto* means “really”, as it embodies our ambition to create a quintessential blend from Piedmont, representing the authenticity of our region.

Moscato d’Asti: Moscato is the iconic aromatic grape of Piedmont, yielding a dessert wine that is fresh, fruity, and aromatic. Adorned with a butterfly on the label to represent its graceful nature, our Moscato perfectly balances sweetness with acidity, ideal for concluding a meal. Esteemed wine critic Jancis Robinson has recognized our Moscato as one of the best 100 Moscato wines, featuring it in the Financial Times magazine.

Buongiorno: In crafting our approachable entry-level wine, we drew inspiration from the traditional practices and resourcefulness of Piedmont’s farmers of old. Facing poverty, they had to sell their finest Barbera and Dolcetto wines to affluent families from nearby cities, leaving only a modest amount for themselves. To extend their supply, they would blend the remaining wines and, out of necessity, dilute them with water – a practice born out of hardship, though it may seem sacrilegious now. In a nod to this history, we aimed to create an outstanding entry-level wine by marrying Barbera and Dolcetto, together with the rich addition of Cabernet Sauvignon instead of water. The resulting blend was so delightful that we named it “Buongiorno”, a word that conveys good fortune and is also one of the most recognizable Italian greetings globally.

At Tacchino winery, our commitment to tradition, innovation, and excellence ensures that each bottle tells the rich story of our family and the land from which it came.

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