Winemaker: Romina Tacchino
Generation: 3rd

Tacchino
Piemonte

Buongiorno Rosso Piemonte DOC

From master Dolcetto producer Romina Tacchino (of Tre Bicchiere fame) comes this pleasing everyday blend of her favorite Piemontese grape and Barbera del Monferratto. Dark cherry, cranberry, and slate on the nose are joined by hints of white blossom and smoke. The palate boasts well-integrated acidity and bright, delicious fruit (drinking more like a 13% wine than the 14% listed) with a pleasing, long-lasting finish. Perfect for light meats, mushroom risotto, and everyday use!

WINEMAKER BIOGRAPHY

Meticulous, thoughtful, and full of joy, Dolcetto masters Romina Tacchino and her brother Alessio work side by side in the high, green hills of Alto Monferrato. Subtle, subalpine aromatics tend to belie complex, powerhouse palates bursting with flavor. And with multiple Tre Bicchiere awards now under their belts, they're clearly just hitting their stride!

ENOLOGIST

Mario Ronco

TASTING NOTES

Color	Ruby
Nose	Dark cherry, cranberry, and slate with touches of white blossom and smoke
Palate	Well-balanced, with good structure, integrated acidity, and bright fruit
Finish	Pleasant and lasting

VINEYARD & VINIFICATION

	12
Vineyard Location	Piemonte DOC, Piedmont
Vineyard Size	6 ha
Varietals List	40% Barbera 40% Dolcetto 20% Cabernet Sauvignon
Farming Practices	Organic (non-certified); grapes dry-farmed and picked by hand
Elevation	300-450 m
Soils	Calcareous clay
Maturation Summary	In Steel for 12-24 months and Bottled for 12 months
In Steel	12-24 months
Alcohol	14.0 %
Acidity	5.9 g/liter
Residual Sugar	0.7 g/liter

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TACCHINO

When Romina's father, Luigi, was only 11 years old, his own papa passed away and his mother had to sell the family's vineyards to survive on her own with three children. Years later, however, now married and with a family of his own, Luigi managed to buy back the exact same piece of land his mother had once sold! So, you can imagine just how heartfelt the family is today when it comes to their vines. Their first official bottling came in 1960 (starting with the "Trivoli" sparkling wine, which they sold in nearby Liguria along the coast), and as they grew, Luigi taught Romina and Alessio all that he knew. Romina laughs, "I must have been ten years old when I started helping in the cellar... I remember I kept dancing, dancing to the rhythm of the pump to help pass the time!" She also recalls those first few years she helped with the harvest, and the feeling of celebration that came along with it. “The whole family would eat lunch in the shade of a big cherry tree, and Grandma Clelia always made pasta fagioli for everyone...because it tastes so good cold. We would pour a little olive oil over the top and listen as the older women sang." Such a life! No wonder Romina still has such a sparkle in her eye and spring in her step today.

In addition to the family's original 6 hectares of vines located in Castelleto d'Orba, they purchased an additional 6 in nearby Lerma in 1999. Although the two sites are only separated by 200 meters, they lie on opposite sides of a natural amphitheater, and have different exposures, altitudes, and soil types. On the Lerma side, vines sit at 300-450 meters with E-SE exposure and sit directly on a long line of white tufo that stretches all the way from Alto Monferrato to La Morra in the Barolo district. Just a stone's throw away, the Castelletto d'Orba vines enjoy S-SW exposure and grow in a small line of red clay. According to Romina, grapes planted here fare better during times of dry weather, whereas the white tufo is better in humid years. So in any given vintage, they're able to counterbalance the two sites to help maintain their wine's acidic backbone, freshness, and consistency.

REGION

PIEDMONT

As the name might suggest, Piedmont (trans. ‘foot of the mountain’) lies in the NW corner of Italy, with Alps shielding it on two sides. 40% of the region is in fact mountainous, and an additional 30% covered in subalpine hills. Borders are shared with Switzerland to the north and France to the west, with the Mediterranean coastline just 90 minutes south. This dual proximity lends itself to bold, structured wines that stand the test of time: ice-cold air from the Alps blows down at night, replacing the warm afternoon temperatures afforded by Mediterranean breezes. These significant diurnal swings allow grapes to develop over longer periods of time, often deepening their natural tannic structure.

Often described as the "Burgundy" of Italy, few would fail to place Piedmont among the world's very finest wine regions. This reputation has been earned in part thanks to its numerous small-scale, family-operated wineries and a near obsessive focus on quality. With entire villages dedicated to the production of wine, it’s not unusual to hear stories of winemakers who “sleep amongst their vines”, or profess goals such as “making better wine than the French”.

Importantly, the region is home to more DOCGs than any other in Italy. Barolo and Barbaresco (accounting for just 3% of Piedmont’s production) are just the tip of the iceberg. The Nebbiolo grape alone makes up 13 DOC/DOCG certified wines, and, thanks to topographical variation, the differences between one tiny town and the next can be astounding. With their different altitudes and expositions, for example, the Langhe hills around the town of Alba are Italy's answer to the Côte d'Or. Even though Nebbiolo has a reputation for big tannins and long-term aging, many of the sub-regions (i.e. Langhe, Alba) produce softer styles with a similar weight to whole-cluster Pinot Noir. Single vineyards in close proximity can produce very different wines, which is also why we see so many single-vineyard bottlings.

PIEMONTE DOC

Spanning the majority of Piedmont's arable lands - including the provinces of Alessandria, Asti, and Cuneo - the Piemontese DOC was created in 1994 and was designed in part to elevate a large number of Vino da Tavola wines. As there are no IGTs in Piedmont (home to more DOCGs than any other autonomia) this comprehensive appellation can be helpful in the production of quality wines which nevertheless fall outside DOC regulations. The list of permitted grapes is long, with Cortese, Erbaluce, Favorita, and Moscato figuring prominently for whites along with red varieties such as Barbera, Dolcetto, Freisa, Grignolino, and Nebbiolo. A small number of international grapes such as Chardonnay and Cabernet Sauvignon are also permitted. For most labels bearing the name of the variety, a baseline of of least 85% must be established. All vines must also be grown at a minimum of 100 meters, no surprise in this sub-alpine region where quality and tradition reign supreme.