Winemaker: Romina Tacchino
Generation: 3rd

Tacchino
Piemonte

Gusti Dolcetto d'Ovada DOC

With its dark fruit, earthiness, and light, carefree style, this Dolcetto should appeal to a wide range of enthusiasts - including (but not limited to) fans of Pinot Noir. Hand-crafted by artisanal producer Romina Tacchino, this small-batch value from Piedmont was designed to accompany an array of savory, everyday meals - think rustic pastas and roast chicken with herbs. Tuesday night never looked better!

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	Bright ruby
Nose	Dark cherry, black currant, and tilled summer earth
Palate	Pie cherry with bright, red forest fruits
Finish	Warm and lingering

VINEYARD & VINIFICATION

	12
Vineyard Location	Dolcetto di Ovada DOC(G), Piedmont
Vineyard Size	2 ha
Varietals List	100% Dolcetto
Farming Practices	Organic (non-certified); grapes dry-farmed and picked by hand
Elevation	250-300 m
Soils	Red calcareous clay
Maturation Summary	In Steel for 6 months and Bottled for 12 months
In Steel	6 months
Alcohol	13.5 %
Acidity	5.7 g/liter
Residual Sugar	0.5 g/liter
Annual Production	30,000 bottles

AUGUSTIMPORTS
WINES · SPIRITS · INNOVATIONS

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.

DOLCETTO DI OVADA DOC(G)

As the name might suggest, the Dolcetto di Ovada DOC (also appearing as Dolcetto d’Ovada on some labels) focuses upon a single red wine which requires a minimum 97% Dolcetto but is more typically monovarietal. Today canvassing some 350 hectares and 22 communes, the original appellation was created in 1972, with a Superiore DOCG designation added in 2008. Notably, Superiore’s must have an ABR of 12.5% (compared to 11.5% for the basic) and spend at least one year in the barrel. This increases to 13% and 20 months of aging if a cru (or sori) is printed on the label, and to 24 months for Riserva’s. With grapes grown on hillsides (or dusset) versus valley floors, altitudes range from 200-600 meters (the maximum permitted). Regulations also require all vines be planted in soils of clay, tufa, and limestone, further supporting the acidic structure of the wine. In fact, Dolcetto from this sub-region – which extends along the Orba River in the province of Alessandria, with the town of Ovada at its center – is known to be a bit bolder in structure than elsewhere in Piedmont, often with greater aging potential. Typically, the wine is medium bodied, with moderate, integrated tannins, a vibrant hue, and flavors of black cherry, red forest berries, earth spice and black licorice. While the name “Dolcetto” translates to “little sweet one”, this refers to the grape being the “baby of the family” (somewhat finicky, harvested first amongst the reds, and with a small leaf and berry size) as opposed to any overt sweetness of the wine.