

OUR WINES

MOSCATO d'ASTI D.O.C.G.
BARBARESCO D.O.C.G.
LANGHE D.O.C. ARNEIS
LANGHE D.O.C. FAVORITA
LANGHE D.O.C. NEBBIOLO
DOLCETTO d'ALBA D.O.C.
BARBERA d'ALBA D.O.C.
PIEMONTE BARBERA D.O.C.



AZIENDA AGRICOLA TINTERO
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The farm and vineyards of Elvio Tintero are located in the steep but extraordinary hills of Mango in the province of Cuneo in an area called Località Gramella. The Tintero family has been tending the grapevines of this hillside area for three generations - "Symbol of Familiarity and Prestige".

The Tintero Company is presently being run by Marco. Counting on the potential of Moscato grapes as well as the optimal position of their vineyards (south and south-west), the Tintero family decided to expand their wine production and experience in the eighties. At the same time, the Controlled Denomination of Origin Association (D.O.C.) was reaping its first fruits in aiding the development and protection of this product.



In 1993 Moscato reached top levels regarding protection and quality thanks to the DOC initiatives.

While preserving ancient traditions, the Tintero family consistently follows and remains committed to the evolution of the market and its demands. Our quest is aimed at the quality of our product, not only concerning the organoleptic aspects of wine, but also respecting the natural balance tied to it.

In fact, we are continuously following the evolution of ecosystems, using more suitable and less 'revolutionary' agronomical practices.

Our organization is looked after by specialized technicians who allow us to be compatible with both the protection of the environment and the care of natural space.

Dolcetto d'Alba

CONTROLLED DESIGNATION OF ORIGIN

This ruby red wine with Alba origins varies depending on soil characteristics. It is tinged with violet reflections along with an intense bouquet and a dry, velvety and full-bodied flavor. This wine can be served with main courses and is a particularly good complement to soft cheese. To be served at 16-20 degrees.

Langhe Favorita

CONTROLLED DESIGNATION OF ORIGIN

Langhe is characterized by its straw-yellow color and green hues along with an aroma that reminds one of acacia flowers and sage. Its taste is elegant, dry and accompanied by nuances of various, not fully ripened fruits. It is best drunk as a vintage wine and is exquisite as an aperitif or with both appetizers and fish dishes. To be served at 7-10 degrees.

Langhe Nebbiolo

CONTROLLED DESIGNATION OF ORIGIN

Maturation and ageing of Nebbiolo take place in oak wine casks for a period of six months. It is characterized by its bright red color and pleasant and intense ethereal bouquet of violets and roses. Its taste is dry, powerful and rich in soft tannic sensations. It can be served with roasts, game and stronger meat dishes.

Moscato d'Asti

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN

Moscato is the sparkling and aromatic wine typically drunk at parties and festive events. It comes from the grape-pressing of the harvest of one single vineyard with a prominently positioned slope towards the south of south-west. Its bouquet is complex and aromatic with a taste balanced by a soft, convincing and velvety sweetness. It is at its best when served with desserts or fruit. Bottles should be chilled at 7-9 degrees and uncorked at the moment of serving.

Barbaresco

CONTROLLED AND GUARANTEED DESIGNATION OF ORIGIN

Barbaresco is a garnet red wine enhanced with orange nuances. Its characteristic bouquet is ethereal, pleasant and intense while its taste is dry, full-bodied and austere but velvety. Coming from 100% Nebbiolo grapes, it is aged in oak casks for twenty months. It goes well with risotto, both egg and meat dishes and aged cheese. to be served at 18-20 degrees with possible decanting.

Langhe Arneis

CONTROLLED DESIGNATION OF ORIGIN

This is one of the most important dry whites produced by our vineyards. In order to savor its characteristics this wine should be drunk young and fresh. It is straw-colored with a full-bodied taste. Langhe Arneis is excellent as an aperitif or as an accompaniment to white meat. Bottles should be chilled at 10-12 degrees and uncorked at moment of serving.

Piemonte Barbera

CONTROLLED DESIGNATION OF ORIGIN

The color is intense ruby red, tending to the grenade. The perfume is pleasant, vinous and delicate. The taste is dry, body and full taste with bitter vein.

Great as an aperitif and with white meats. Serve at 10/12 degrees and uncorked at moment of serving.

Barbera d'Alba

CONTROLLED DESIGNATION OF ORIGIN

Barbera's ruby red color is enhanced by violet nuances tending towards pomegranate red. Its bouquet reminds one of the ripened fruits. It has a dry, generous and full-bodied taste accompanied by vanilla aftertaste. It is best served with main courses and aged cheese. To be served at 18-20 degrees.



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