



## KERMIT LYNCH WINE MERCHANT

### CANTINE ELVIO TINTERO

Country: **Italy**

Region: **Piedmont**

Appellation(s): **Moscato d'Asti, Langhe**

Producer: **Marco Tintero**

Founded: **1900**

Annual Production: **41,000 cases**

Farming: **Sustainable**

Website: **[www.tintero.it](http://www.tintero.it)**



In 1900 a Frenchman named Pierre Tintero set out for Piedmont in search of work. He found an opportunity to do odd jobs at a small estate where widow Rosina Cortese was struggling to handle all the work herself. Pierre, called “Pietrin” by the locals, quickly became a vital part of the estate and also fell in love with the widow, whom he married two years later. The couple continued to work the vines together and bottled their own Dolcetto for the first time just as war fell in 1914. Years later their grandson would find a stash of this vintage hidden within the walls of the cellar, certainly a precaution against ransacking troops who passed through the area.

Pietrin and Rosina’s two sons, Giovanni and Carlo, eventually took over the estate and expanded it by purchasing adjacent vineyard plots. Moscato was just a tiny part of their production since it is only practical to produce it in large quantities, but after the Second World War giants Cinzano and Martini began producing the wine, so the brothers planted more of the variety to sell to these negociants while they continued bottling their still wines themselves. It was not until the 1980s that Carlo’s son Elvio began experimenting with the challenging process of *frizzante* wine production, allowing the family to take advantage of the grape’s special affinity to the local *terroir*. Elvio has now handed the reins over to the next generation, but he continues to help his son Marco and daughter-in-law Cinzia run the estate.

The commune of Mango is the heart of Moscato country, and 20 of the Tinteros’ 30 hectares are planted to this grape. Their largest parcel is in the Sorì Gramella vineyard, whose full southern exposure and gradient of more than 20% pamper the grapes with many long hours of sunshine, without even casting shadows from one row to the next as is the case in most vineyards. The resulting wine is delightfully fizzy and slightly sweet, an irresistible combination that makes it a universal favorite. Marco also maintains that same spirit in his other wines, which are all fresh, easy, and fun to drink with friends.



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### CANTINE ELVIO TINTERO (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Moscato d'Asti</b> <i>Sorì Gramella</i>	Moscato	30 years average	Clay, Limestone with Rocks	25 ha
<b>Vino Bianco Secco</b>	50% Favorita 25% Moscato 20% Arneis 5% Chardonnay	30 years average	Clay, Limestone with Rocks	5 ha
<b>Langhe Favorita</b>	Favorita	15 – 60 years old	Clay, Limestone with Rocks	2 ha
<b>Langhe Arneis</b>	Arneis	10 years average	Clay, Limestone with Rocks	3.33 ha
<b>Rosso "Tintero"</b>	Varies: Barbera, Dolcetto, Nebbiolo, Cabernet Sauvignon	15 years average	Clay	3.33 ha
<b>Vino Rosato</b>	90% Barbera 5% Moscato 5% Favorita	7 years average	Clay, Limestone, Tufa	2 ha

\* "ha"=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Vines are sustainably farmed, the equivalent of *lutte raisonnée* in France
- All vinification in stainless steel

#### **Moscato d'Asti Sorì Gramella:**

- This is the only producer to bottle this striking single-vineyard, limestone amphitheater commercially
- Grapes harvested and pressed, then kept in stainless steel at a low temperature to prevent fermentation
- Fermentation is allowed to begin only when an order is received in order to provide the freshest wine possible
- No malolactic fermentation
- "Sorì" in Piedmontese indicates the south-facing slope of a hill. *Gramella* is the name of the area that Tintero grows his grapes.
- 110 g/L residual sugar



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### CANTINE ELVIO TINTERO (continued)

#### **Vino Bianco Secco:**

The Favorita, Arneis, and Chardonnay are fermented separately and stocked at a low temperature; vinification is continued only when an order is received in order to provide the freshest wine possible

- The fermented Favorita, Arneis, and Chardonnay are blended with unfermented Moscato, and the sugar in the Moscato must sets off the second fermentation
- Just before the bottling a small dose (2-3%) of finished (*frizzante*) Moscato is added
- No malolactic fermentation
- This wine is produced and bottled by vintage but due to the fact that Tintero sources his grapes from different parts of Piedmont there is no specific DOC and it is currently not permitted to display vintage on table wines of this type

#### **Langhe Favorita:**

- Temperature-controlled fermentation
- No malolactic fermentation

#### **Langhe Arneis:**

- Temperature-controlled fermentation lasts about 20 days
- About two months on the lees

#### **Rosso “Tintero”:**

- This wine is produced and bottled by vintage but due to the fact that Tintero sources his grapes from different parts of Piedmont there is no specific DOC and it is currently not permitted to display vintage on table wines of this type.
- Temperature-controlled maceration lasts 3-4 days, then fermentation continues for about 15 days after the must is separated from the marc
- Seven or eight months in stainless steel before bottling
- 2015 blend: 50% Barbera, 40% Dolcetto, 5% Nebbiolo, 5% Cabernet Sauvignon
- 2014 blend: 40% Barbera, 40% Dolcetto, 10% Nebbiolo, 10% Cabernet Sauvignon



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### CANTINE ELVIO TINTERO (continued)

#### **Vino Rosato:**

- The Barbera alone is vinified immediately following the harvest, with immediate pressing, which gives a very light rosato color
- The Moscato and Favorita must be kept at a low temperature to prevent fermentation
- The Moscato and Favorita must be added on order to the Barbera to start the second (sparkling wine) fermentation
- 1-3% vinified Barbera (for color) and 1% finished Moscato frizzante (for softness) are added before bottling
- No malolactic fermentation
- Bottled unfiltered
- This wine is produced and bottled by vintage but due to the fact that Tintero sources his grapes from different parts of Piedmont there is no specific DOC and it is currently not permitted to display vintage on table wines of this type