



BARBARESCO

D.O.C.G.

Vine variety: 100% Nebbiolo

Production: 6000 bottles per year

Production: 55 hl/ha



Vineyard

Geographical location

Neive (Province of Cuneo)

Soil type

Chalky, made of grey-light blue marlstone.

Vine growing method

Guyot (vine growing method)

Average vine age

10-15 years

Average altitude and exposure

350 m a.s.l., South-East - South-West

Special features

Application of integrated pest management and planting density 4,500 vines/ha

Harvest time

First/second ten days of October

Winemaking and aging

Cellar

Tenuta San Mauro - Neive (province of Cuneo)

Fermentation and Maceration

15 days in temperature-controlled stainless steel tanks

Aging

Medium toast French oak barrels and barriques for 12 months

Bottling

6-12 months in bottles prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

3 years after harvest time

Wine description

Colour

Ruby red

Bouquet

Ripe red fruit with intense scents resulting from the medium toast oak barrels with spicy notes

Palate

Persuasive, full-bodied, lingering in your mouth

Evolution

15 - 20 years

Pairings

Elaborate red meat, wild game and grilled meat

Serving temperature

17°-18°C

Recommended glass

Ballon



Tenuta San Mauro

Loc. San Mauro 2 14054 Castagnole Lanze (AT) - ITALIA

• Tel +39 0141 877283 • Cell. +39 333 8759382

www.tenutasanmauro.com • e-mail: info@tenutasanmauro.com



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013

IMPORTED BY



Tavolo Vigneto

Importers of Fine European Products
10701 Tesshire Drive, St. Louis, MO 63123
(855) 466-1052 - tavolo.vigneto.com



TENUTA SAN MAURO

BARBARESCO

D.O.C.G.

CANOVA

Vine variety: 100% Nebbiolo

Production: 6000 bottles per year

Yield per hectare: 45 hl/ha



Vineyard

Geographical location

Neive (Province of Cuneo)

Soil type

Chalky, made of grey-light blue marlstone

Vine growing method

Guyot (vine growing method)

Average vine age

20 years

Average altitude and exposure

350 m a.s.l., South-East and South-West

Special features

Application of integrated pest management and planting density 4,500 vines/ha

Harvest time:

First/second ten days of October

Winemaking and aging

Cellar

Tenuta San Mauro - Neive (province of Cuneo)

Fermentation and Maceration

20 days temperature-controlled stainless steel tanks

Aging

In oak barrels for 16-18 months

Bottling

12-18 months in bottled prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

3 years after harvest time

Wine description

Colour

Deep ruby red

Bouquet

Ripe red fruit with profound spicy and herby scents with deep cacao notes

Palate

Captivating, full-bodied, with acid and tonic tones balancing each other out, giving the wine a long length lingering in your mouth.

Evolution

20 - 25 years

Pairings

Elaborate and overcooked red meat, wild game and grilled meat

Serving temperature

17°-18°C

Recommended glass

Grand Ballon



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TENUTA SAN MAURO

BARBARESCO

D.O.C.G.

CANOVA RISERVA

Vine variety: 100% Nebbiolo

Production: 4000 bottles per year.

Not always

Yield per hectare: 40 hl/ha



Vineyard

Geographical location

Neive (province of Cuneo)

Soil type

Chalky, made of grey-light blue marlstone

Vine growing method

Guyot (vine growing method)

Average vine age

30 years

Average altitude and exposure

350 m a.s.l., South-West

Special features

Application of integrated pest management and planting density 4500 vines/ha

Harvest time

First/second ten days of October

Winemaking and aging

Cellar

Tenuta San Mauro - Neive (province of Cuneo)

Fermentation and Maceration

20 days temperature-controlled stainless steel tanks

Aging

In oak barrels for 24 months

Bottling

24 months in bottle prior to release

Peculiarities

No filtering or clarifying process before bottling

Availability

5 years after harvest time

Wine description

Colour

Deep ruby red

Bouquet

Ripe red fruit with intense scents of spices, herbs and dried flowers, with profound notes of cacao, truffle, hazelnut, etc.

Palate

Structured, warm, with a long length for being so highly full-bodied.

Elegant and delicate tannins. Persuasive

Evolution

25-30 years

Pairings

Elaborate and overcooked red meat, wild game, grilled and stewed meat

Serving temperature

17°-18°C

Recommended glass

Bourgogne



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MOSCATO D'ASTI D.O.C.G.

Vine variety: 100% Moscato

Production: 5000 bottles per year

Yield per hectare: 75 hl/ha



Vineyard

Geographical location

Castagnole delle Lanze (Province of Asti) - Neive (Province of Cuneo)

Soil type

Chalky and medium-textured

Wine growing method

Guyot (vine growing method)

Average vine age

25 - 30 - 40 years

Average altitude and exposure

250-280 m a.s.l., East, West, North

Special features

Application of integrated pest management and planting density 4,300 vines/ha

Harvest time

First ten days of September

Winemaking

Cellar

Tenuta San Mauro Castagnole delle Lanze (Province of Asti)

Fermentation

Soft pressing followed by a slow fermentation under controlled temperature conditions in autoclave until a 5% alcohol content is achieved

Bottling

30 days prior to release

Availability

2-3 months from the harvest time

Wine description

Colour

Straw yellow with a slight head

Bouquet

Fresh fruity, with intense flowery scents, typical of moscato vine. **Palate**

Delicate, slightly zesty, refreshing and sweet, recalling citrus fruit

Evolution

2 years

Pairings

Desserts, fruit, excellent as an aperitif

Serving temperature

8° - 10° C

Recommended glass

Cup



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