

Tiberio

ARCHIVIO MONTEPULCIANO D'ABRUZZO - 2022

REGION: ITALY - ABRUZZO



TIBERIO

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Montepulciano d'Abruzzo

AGRICOLA TIBERIO - C.DA LA VOTA - CUGNOLI

TIBERIO

The story of Azienda Agricola Tiberio rings more like a new world tale than one from the old world of the ancient lands beneath the Majella and Gran Sasso mountains in Abruzzo. At 1150 feet/350 meters, twenty three miles inland from the seaside city of Pescara near the hillside town of Cugnoli, Riccardo Tiberio found an old plot of Trebbiano Abruzzese vines roughly 50 years old so impressive that he decided to change his and his family's destiny. Over a decade ago, Cristiana and Antonio, daughter and son of Riccardo, took over reins of Tiberio. Cristiana, a chemistry specialist who also teaches college sommelier and enology classes, handles winemaking and is the global brand ambassador. Antonio leads grapegrowing and viticulture. The dynamic team have established Tiberio, and Abruzzo, in the forefront of leading-edge wine making and renown in this central part of Italy. Today, Tiberio farms 74 acres/30 hectares of vines.

THE WINE

Vineyard Profile

Archivio is a single vineyard Montepulciano d'Abruzzo DOP coming from a specific 3 acre/1.2 hectare portion of our historical 6.2 acre/2.5 hectare vineyard, planted to 69 year old Montepulciano vines. It is from this vineyard that over the years we identified, selected and then propagated massal selections of Montepulciano vines with which we have planted all our Montepulciano vineyards.

The Archivio plot is a special portion of this larger vineyard as its the only plot on the whole property with a strong clay presence in the subsoil (limestone soil – subsoil with presence of clay and iron oxide). The Montepulciano that grows in the Archivio vineyard has different characteristics and so do the wines that are made with it. We identified four different Montepulciano biotypes that look and behave differently from other known Montepulciano biotypes and clones. It represents our estates's historical Montepulciano vines library, or archive (hence the wine's name: "archivio" in Italian translates to archive). The four biotypes have been named after our estate's dogs, who are as much a part of our family's history as the wines we make.

Differences between the four biotypes are many. They can be generalized in: one biotype is characterized by smaller round berries with thicker skins that reach full physiologic polyphenol ripeness with greater ease, Tione98; a second biotype that has grapes with thin skins (and therefore a lower skin to pulp ratio with more juice) and higher acidity levels, Quarmari15; a third by a much longer bunch and it is the latest ripening of the four, Diana18 (Montepulciano is a late ripening variety as it is); and a fourth biotype characterized by a very round leaf instead of the more typical multilobed, jagged leaf and by seeds that only rarely turn completely brown (therefore delivering a much more tannic wine that is nonetheless more often than not nobly tannic despite the seeds not fully turning color), Otto19.

The spontaneous fermentation carried out with natural, vineyard-specific yeasts only reaches higher temperatures, indicating how this specific yeast population is adapted to a specific environment and able to work at higher temperatures and lead to deeper natural extraction of polyphenols.

The result is a wine that is at once fresh and elegant but also quite powerful, with darker color, aromas and flavors, and greater density than our other Montepulcianos, a profile that is fully expressive of the wine's specific terroir. For these reasons, and unlike all our other wines, the Montepulciano d'Abruzzo Archivio is partly aged in oak (barriques, 30% new). The use of the barriques is not out of a desire to make an oak-aged wine, but rather a consequence of the wine's specific characteristics and need for a greater amount of oxygenation.

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THE
SORTING
TABLE

- Vineyard Area: 3 acres/1.2 Ha
- Altitude: 1247 feet/380 meters
- Soil: Limestone, clay subsoil with iron oxides
- Vine Age: 69 years
- Vine Training System: Pergola Abruzzese – Canopy training system
- Yield: 31 Hl/Ha

Harvest Notes

- Hand harvested mid-October
- Fermented 30 days in temperature controlled stainless steel tanks using only indigenous yeasts
- Malolactic fermentation in stainless steel

25% of wine aged in new barriques, 75% in stainless steel for 11 months

- Bottled unfined and unfiltered
- Bottle aged at least 8 months

Winemaker's Notes

Deep ruby red with purple tints. Intensely aromatic, powerful and elegant. Smoky red cherry and blue fruit with spices. Flavors of violets, roses and licorice. Smooth, vibrant and fresh.

Technical Information

- 100% massal selection Montepulciano d'Abruzzo
- Alcohol: 14.5%
- Total Acidity: 6.21 g/l
- pH: 3.48
- Residual Sugar: 1.6 g/l
- Extract: 28.9

REVIEWS

Archivio Montepulciano d'Abruzzo – 2022

95 Points - Vinous, June, 2026

The 2022 Montepulciano d'Abruzzo Archivio is a spice box of balsamic black cherries, ground clove, incense, rosemary and smoky crushed stone. It's more vibrant and refined than expected, with silken textures and ripe red berry fruits that saturate toward the close. This presents beautifully integrated tannins, finishing firm and poised but still fresh with a tart raspberry concentration. Tiberio has mastered the oak integration in the Archivio. This is a spectacular showing. 2028 – 2038

GENERAL INFO

Country	Italy
Region	Abruzzo
Appellation(s)	Abruzzo
Proprietors	Riccardo, Cristiana, Antonio Tiberio (father, daughter, son)
Founded	2000
Winemaker	Cristiana Tiberio
Annual Production	8,300 9L cases
Farming (Sustainable, organic, biodynamic)	Sustainable