Tiberio

COLLE VOTA MONTEPULCIANO D'ABRUZZO - 2014

REGION: ITALY - ABRUZZO

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.

GRAPES / SOILS

100% massal selection Montepulciano d'Abruzzo

THE WINE

Vineyard Profile

- Colle Vota is not a "Riserva" but is a "Single Vineyard" Montepulciano d'Abruzzo.
- The Montepulciano that grows in the Colle Vota vineyard has different characteristics that separate it neatly from all the other Montepulciano we grow in our vineyards at Tiberio. The grape bunches and berries are much smaller, with crunchier and thicker skins.
- The Colle Vota Montepulciano also takes longer to ripen fully but thanks to the vineyard's specific microclimate the grapes benefit, in some vintages at least, from longer hang time that allows for a truly unique Montepulciano wine to be made. For example, we have found that the Colle Vota vineyard tends to performe amazingly well in especially cooler, even downright rainy vintages.
- Over the years, we have observed the Montepulciano d'Abruzzo wine made from the Colle Vota grapes to be always uniquely refined and light on its feet, combining elements reminiscent of Burgundy's Pinot Noir and Piedmont's Nebbiolo wines, while maintaining a Montepulciano backbone and soul. For this reason, we have decided to bottle this wine on its own as it is a unique expression not just of place, but of what the Montepulciano grape variety can deliver.
- The Colle Vota vineyard was planted in 2000 using massal selections from the oldest Montepulciano vineyard on our property. Over the years, the original Montepulciano clone adapted to its specific, new environment made up of a specific, different, soil, subsoil and microclimate, leading to the development of a new Montepulciano byotipe that expresses itself with a very different, more perfumed and refined wine.
- Soil composition: Limestone, marly-clay over a sandstone-rich bedrock
- Training method: Guyot Single
- Elevation: 1200 feet
- Vines/acre: 4,000
- Yield/acre (tons): 3
- Exposure: Eastwest
- Year vineyard planted: 2000

Harvest Notes

- Harvest time: End of October
- First vintage of this wine: 2014
- Number of bottles produced: 2,800
- Fermentation container: Stainless Steel
- Length of alcoholic fermentation: 40 days
- Fermentation temperature: 77°F
- Length of aging before bottling: 24 months
- Length of bottle aging: 12 months

Technical Information

- Varietal composition: 100% Montepulciano d'Abruzzo (massal clone)
- Alcohol: 14.0%
- pH level: 3.2
- Residual Sugar: 1.2 g/L
- Acidity: 5.2 g/L
- Dry extract: 28.1 g/L

- Intense, expressive, highly complex flavours of yellow peach, sage, cedar, cinnamon, marzipan, spices and soil.
- Long, deep, creamy, mouthfilling texture with refined, silky tannins and saline character.
- Finishes with intense energy.

REVIEWS

Colle Vota Montepulciano d'Abruzzo – 2014

94+ Points - Vinous, June, 2017

Bright red. Highly aromatic nose offers scents of red cherry, cinnamon, potpourri and violet, complicated by a whiff of blood orange and nutmeg. Wonderfully suave and fine-grained on entry, with a compelling sweetness perfectly countered by a savory character, firm minerality and a building, tannic spine. Bright, pure and focused, harmonious acidity neatly extends the spicy red fruit and floral flavors on the long back end. Quite unlike any other Montepulciano d'Abruzzo I've ever tasted, beginning with its relatively light, bright color; Colle Vota actually has more in common with a red Burgundy Grand Cru or high end Barbaresco than with a Montepulciano wine.

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THE SORTING TABLE

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