

Tiberio

PECORINO COLLINE PESCARESI IGP - 2024

REGION: ITALY - ABRUZZO



TIBERIO

TIBERIO

PECORINO



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

Hilly estate vineyards in Cugnoli (PE). Pecorino is an ancient variety that has always called the mountains Appennine ridges of the Marche and Abruzzo its home. A low yielding variety due to sterility of the basal buds, the grape is characterized by essentially round leaves and small round very thick skinned berries. The wine is rich with glycerol but also endowed with high total acidity, thereby offering a unique combination of texture and vibrancy.

- Vineyard Area: 9.4 acres/3.8 ha
- Altitude: 1250 feet/380 meters
- Soil: Limestone with marly-gravel subsoil
- Average Vine Age: about 25 years
- Vine Training System: Guyot
- Yield: 25 Hl

Harvest Notes

- Hand harvested in early August
- Free run juice only
- Fermented in temperature controlled stainless steel tanks using only indigenous yeasts
- No malolactic fermentation
- Aged in bottle

Winemaker's Notes

Deep straw yellow. Concentrated green fig, yellow melon, rosemary and sage aromas and flavors. A round, full wine with mineral notes on the persistent finish.

Technical Information

- 100% massal selection Pecorino
- Alcohol: 14%
- Total Acidity: 7.30 g/l
- pH: 3.20
- Residual Sugar: 0.2 g/l

REVIEWS

Pecorino Colline Pescaresi IGP – 2024

92 Points - Ian D'Agata Wine Review, March, 2025

Deep straw yellow. Flinty aromas of pear, sage, honeysuckle and kiwi. Then bright, tight and concentrated, with lovely purity of fruit and herbs. Offers good intensity but less precision than some recent vintages of this wine, this tactile sleeping beauty really needs to be cellared for a good two to three years to have it develop more depth. 2026 – 2028

91 Points - Vinous, May, 2025

The 2024 Pecorino wafts up with an airy mix of mint leaf, chamomile and green melon nuances. It opens with a burst of zesty acidity contrasted by hints of candied citrus, spice and tart Granny Smith apple. The 2024 leaves the palate completely refreshed as it finishes long yet crisp. 2025 – 2029

16.5 Points - JancisRobinson.com, July, 2025

Deep golden straw yellow. Complex, alluring nose of quince, pear and grapefruit. Brisk lemon fruit on the palate, with a built up of citrus-fruit aromas on the finish. Finely textured. 2025 – 2028

93 Points - View From The Cellar, September, 2025

The 2024 Pecorino from Cristiana Tiberio is a gorgeous young wine. It comes in nicely ripe at 13.5 percent octane in this vintage and offers up a vibrant aromatic constellation of tart orange, green olive, a hint of passion fruit, lemongrass, chalky soil tones, lemon zest and a topnote of dried flowers. On the palate the wine is crisp, precise, full-bodied and refined, with a fine core of fruit, beautiful soil signature and grip, impeccable balance and a long, complex and bouncy finish. The thick skins of the Pecorino grape give this wine almost a touch of tannin on the finish. This is excellent juice. 2025 – 2035+

92 Points - Wine Spectator, June, 2026

A golden-hued version, lightly chalky in texture and firmed by well-defined, crystal-cut acidity, this offers a layered range of plumped white cherry, dried raspberry, macerated orange peel, dried mint and hay notes, showing good concentration through the lingering, salty finish. Classy. Drink now through 2036.

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