

Tiberio

PECORINO COLLINE PESCARESI IGP - 2025

REGION: ITALY - ABRUZZO



TIBERIO

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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

Harvest Notes

- Hand harvested August 25
- 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. With intense aromas and flavors of sage, rosemary, peach and yellow melon. Full bodied with a lingering minerality.

Technical Information

- 100% massal selection Pecorino
- Alcohol: 14%

REVIEWS

Pecorino Colline Pescara IGP – 2025

93 Points - Vinous, June, 2026

The 2025 Pecorino Colline Pescara displays crushed wild flowers, lime zest, wet stones, sweet smoke and nectarines. A pleasant upfront sweetness is quickly offset by wild citrus and mineral tones. Candied lime resonates toward the close. This is wonderfully fresh and perfumed as a lemon pith concentration puckers the cheeks. 2026 – 2032

The Tiberio vineyards look fantastic after the struggles of the 2024 vintage. While several vines did not recover, most of the ancient Trebbiano Abruzzese and Montepulciano vines are thriving thanks to a balanced and slightly rainy 2026 season. Spirits are high. On this trip, I toured all of the parcels planted with massal selections, as well as a new parcel planted entirely to trees. The idea behind this is to create a forest that will bring balance to the vineyards.

95 Points - Ian D'Agata Wine Review, June, 2026

Another exceptional pecorino in this vintage: fresh yet layered, mouth-filling yet vibrant, light on its feet but with plenty of size. I loved the white opeach, sage and rosemary nuances, plus the canned peach and fresh lime notes that really extend all the other herbal and fruit flavours on the long finish. Almost chewy in its outrageous size, this is also one of the best entry-level Pecorino wines from Tiberio in some time. Now if we can just get her to make some more of that outstanding super-top Quarmari Pecorino more often... 2025 – 2035

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