

Tiberio

QUARMARÌ PECORINO COLLINE PESCARESI IGP - 2023

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.

REVIEWS

Quarmari Pecorino Colline Pescara IGP – 2023

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

#4 of 100 Best Italian Wines 2025

Bright medium golden yellow. Delicately nuanced aromas of candied lemon, sage, peach, stem ginger, acacia, and flint are complicated by a whisper of banana and an intensely pure mineral undertone. There's sneaky but building intensity and concentration to its fresh and energetic yellow fruit, ginger and mineral flavours. Laser-like but harmonious acidity provides excellent cut to the powerful, tactile mouthfeel that lingers impressively on the vibrant, saline back end. A little cellaring will help this smoothen out further and gain in volume, while focusing further its remarkable minerality and purity. Not unlike a medium-bodied Burgundy Chardonnay from a cool site, the Pecorino Quarmari differs considerably from the regular Tiberio Pecorino wine (though they are made in the same way: destemmed bunches, naturally sedimented, fermentation in stainless steel with indigenous yeast and matured one year in stainless steel tanks before being bottled) in that it is less marked by the botanical herbs of the regular wine and is far more mineral. Only 1500 bottles made and it's basically already all sold out; unfortunately, there will never be more than 2000 bottles of this wine made a year, because it is made with the Pecorino grapes that grow in the central part of Tiberio's 25 years old vineyard that are of a different biotype than that growing in the eastern and western flanks of the same vineyard. Therefore, there's only so many of those grapes with which to make the wine. If you like a good Chablis Blanchots, you'll love this. 2026 – 2032

96 Points - Vinous, May, 2025

The 2023 Pecorino Quarmari sneaks up on you with a bouquet that starts quite understated and coy but becomes explosive with time. A burst of crushed rocks and sage gives way to nuances of green apple and sweet spice. It possesses a deep, glycerol-like texture, nearly oily in feel, with tart orchard fruits and masses of stimulating citrus further enhanced by a core of brisk acidity. The 2023 finishes with a gentle tannic heft, leaving hints of salted lime to linger. The Quarmari takes Pecorino to a whole new level. 2025 – 2032