

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 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. As the export manager for a well known cantina in the region, Riccardo knew well what Abruzzo grapes could offer and what the modern world expected.

He made the plunge in 2000, purchasing the 8 hectare old vine plot of Trebbiano Abruzzese with 31 hectares of land suitable for his single estate wines. Guided by decades of personal experience and one of Italy's most renowned nurseries, Riccardo planted a selection of indigenous varieties matched to the different soil characteristics in the vineyard. Montepulciano d'Abruzzo, Trebbiano Abruzzese, and Aglianico were planted along with Pecorino and Moscato di Castiglione clones from ancient vines in the area. Experiments with small plantings of international varieties were also undertaken. When Tiberio released its first vintage in 2004, the wine cognoscenti took notice of Tiberio's mineral whites and fruit forward reds.

In 2008, Riccardo Tiberio handed over the reins of the winery to his highly competent children, daughter Cristiana and son Antonio. The role of agronomist went to Antonio while Cristiana assisted in the winemaking duties. Cristiana was no stranger to the science of winemaking; she is a chemistry graduate with training stints in Champagne and Australia backed by repeated visits to the Mosel and Chablis. In 2011, she took over all the winemaking duties and is now solely responsible for the wines made at the estate. Antonio and Cristiana decided to uproot the international varieties and to replace them with more Pecorino and Trebbiano Abruzzese. They choose to use massal selections from their old vines because over the years they found massal selections give much better, more complex wines than those made from clonal selection vines.

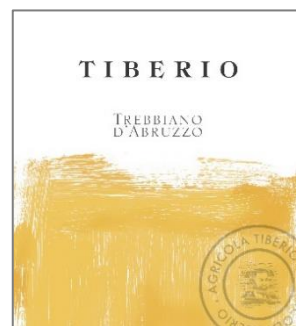
Tiberio's Trebbiano Abruzzese vines are especially noteworthy as they are amongst the oldest in Abruzzo and the real thing. True Trebbiano Abruzzese is rare; much of Abruzzo's vineyards are actually planted to Bombino Bianco, Mostosa, and Trebbiano Toscano which until very recently was routinely confused with Trebbiano Abruzzese. However, while the four share similar features they are distinct varieties. Trebbiano Abruzzese is the most noble of the four, producing wines that, while delicate and light

bodied, have greater depth and complexity. Also, Tiberio's Pecorino vines, planted in 2000, are amongst the oldest in the region.

The rolling Abruzzo hills, which slope down from the Apennines toward the Adriatic Sea, are characterized by mild sea breezes and cool air currents coming in from the massif Majella. The region was the home to ancient Roman *villae rusticate*, large organized agricultural entities. Grapes were among the many crops. Although the land is Roman in history, Cristiana and Antonio have a modern perspective in the cellar and tend their vineyards with a farmer's care. The Tiberio siblings have one goal in mind: *make wines that clearly speak of the varieties and the land they come from.*

Trebbiano Abruzzese and Pecorino varieties are planted on limestone soils. This, in combination with the cool breezes from the mountains and ocean, produces wines of minerality with acidity and structure as their hallmark. The reds are on a soil mixture of limestone and clay. Cristiana and Antonio seek to express freshness of fruit in their Montepulciano d'Abruzzo DOP and are planning to release a Riserva wine of more depth and richness in the near future.

With Gambero Rosso bestowing them with 2 bicchieri for nearly all of their wines. Their Pecorino has received 3 bicchieri nearly every year since the 2010 vintage. Decanter naming them "one of Italy's Rising Stars" in 2013, and rave reviews from the International Wine Cellar, Azienda Agricola Tiberio is well on its way to becoming one of Italy's finest producers of wine, whites especially.



W INES

Cerasuolo d'Abruzzo DOP
Trebbiano d'Abruzzo DOP
Pecorino Colline Pescaresse IGP
Montepulciano d'Abruzzo DOP
Fonte Canale Trebbiano d'Abruzzo DOP
Colle Vota Montepulciano d'Abruzzo DOP