

TIBERIO

Abruzzo, Italy

HISTORY

At 1,150 feet (350 m) altitude and 23 miles inland, near the hillside town of Cugnoli, Riccardo Tiberio found an old plot of 60-year-old Trebbiano Abruzzese vines 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 what the Abruzzo grape could offer. In 2000, he purchased that 20 acre (8 ha) old-vine plot, along with 76.6 acres (31 ha) of land suitable for his single estate wines. Tiberio released its first vintage in 2004. In 2008, Riccardo handed over the reins of the winery to his children, daughter Cristiana and son Antonio.

VINEYARDS

Until recently, most vineyards in the region were thought to be Trebbiano Abruzzese, but it turns out that they are almost all planted to Bombino Bianco, Mostosa, and Trebbiano Toscano. Tiberio's Trebbiano Abruzzese vines are not only the real thing, but they are the oldest in Abruzzo. Tiberio's Pecorino vines, planted in 2001, are also among the oldest in the region.

Cristiana and Antonio have devoted several years identifying, propagating and making wines that distinguish the specific biotypes of each "massale selection" – the original plant material found by their father. Tiny vineyard subplots are selected for limited bottlings of the rare Fonte Canale, Colle Vota and Archivio.

WINEMAKER

Cristiana teaches college-level courses on the chemistry of winemaking and sommelier courses. She has an impressive list of training stints including Jacques Selosse in Champagne, Nicolas Joly at Coulee de Serrant, Egon Muller in the Mosel, various producers in Chablis, and also trained winemakers in Australia's Clare Valley.

Appellation Abruzzo

Year Founded 2000

Proprietors

Riccardo, Cristiana, Antonio
Tiberio (father, daughter, son)

Winemaker Cristiana Tiberio

Annual Production 8,300 9L cases

Varieties Cultivated

Trebbiano d'Abruzzo, Pecorino,
Montepulciano

Farming Practices Sustainable



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