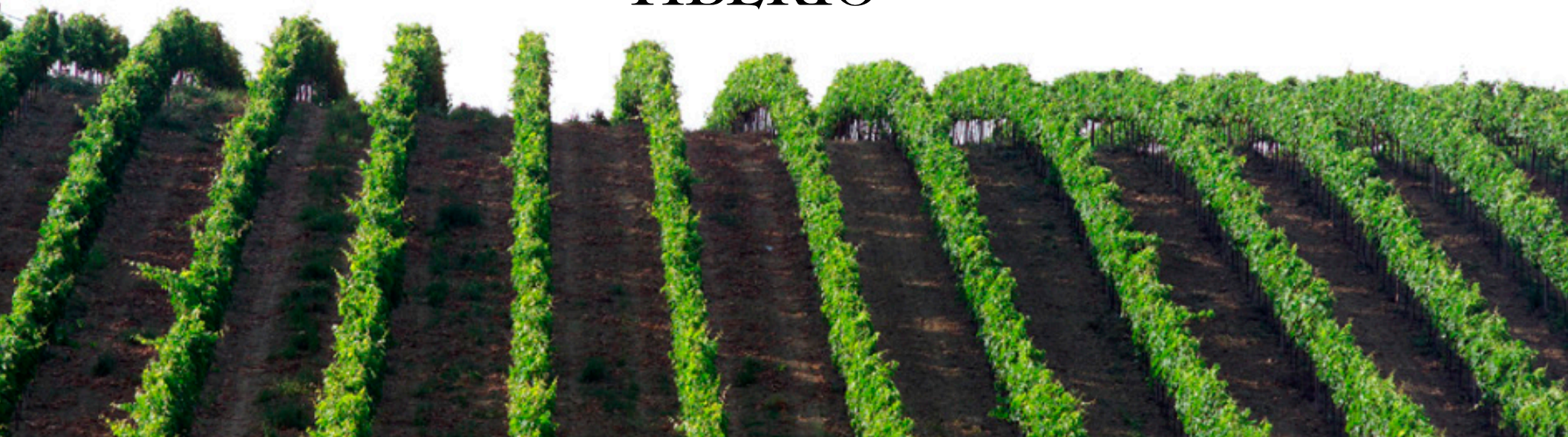




TIBERIO



HISTORY

At 1,150 feet (350 meters) 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 regions' oldest.

Cristiana and Antoinio have devoted several years identifying, propagating and making wines that distinguish the specific biotypes of the original plants found by their father. Tiny vineyard subplots are selected for the rare Fonte Canale, Colle Vota and Archivio.

WINEMAKER

In recent years Cristiana Tiberios wines have achieved worldwine acclaim. The hallmarks of her wines are structure, minerality and the truthful expression of each variety and biotype.

Cristiana became winemaker at Tiberio after training stints with an impressive list of winemakers, including Jacques Selosse in Champagne, Nicolas Joly at Coulee de Serrant, Egon Muller in the Mosel, and with various producers in Chablis, and Australia's Clare Valley.

She also teaches college-level sommelier courses, and classes on the chemistry of wine-making.