



TIBERIO

Colle Vota 2020

VINEYARDS

The Montepulciano that grows in the Colle Vota vineyard has different characteristics from all other Montepulciano grown at Tiberio. Grape bunches and berries are much smaller, with crunchier and thicker skins. The grapes also take longer to mature, and this vineyard's specific microclimate provides a longer hang time, producing a truly unique wine.

The Colle Vota vineyard was planted in 2000, using massal selections from the oldest Montepulciano vineyard on the property. It tends to perform amazingly well in especially cooler, even downright rainy vintages. The original clone adapted to its new environment resulting in a more perfumed and refined wine.

WINEMAKING

Grapes are hand harvested at the end of October. Fermented with indigenous yeasts in stainless steel tanks for 20 days. MLF takes place in tank, and the wine is also aged in tank. Bottled unfinned and unfiltered, then aged in bottle before release.

NOTES

Very complex wine. Intense, expressive flavours of yellow peach, sage, cedar and cinnamon, marzipan, spices and soil. A deep, long, creamy, mouthfilling texture with refined, silky tannins and a saline character. Finishes with intense energy.

Grapes	100% massal selection Montepulciano d'Abruzzo
Winemaker	Cristiana Tiberio
Region	Abruzzo
Appellation	Trebbiano d'Abruzzo
Vine Age	planted in 2000
Elevation	1,150ft (350m)
Soils	Limestone, marly-clay over a sandstone-rich bedrock
Aging	in stainless tank, and then aged in bottle before release
Alcohol	14.5%
Acidity	4.90 g/L
pH	3.40
Residual Sugar	0.5 g/l
Extract	31.02