



TIBERIO

Montepulciano d'Abruzzo 2022

VINEYARDS

Fruit is planted in two plots totaling 15 hectares in Cugnoli (PE), located at 1,150 ft (350 m) altitude. 20-year-old and 63-year-old vines are planted in calcareous clay soils at a density of 2,500 vines/ha, and 4,000 vines/ha. The training systems used are Canopy & Guyot. Yield is 45 hl & 50 hl.

WINEMAKING

Grapes were hand-harvested in October, then fermented for 15 days in temperature-controlled stainless steel tanks, using only indigenous yeasts. The wine is aged in the same stainless steel tanks, then aged in bottle for 3 months.

NOTES

Violet tinges in brilliant, deep red-ruby color. Refined and elegant, yet saturated and intense aromas and flavors: sour red cherry hints, blueberry, violet and flint. Mouthfilling with smooth tannins and a fresh long finish.

Grapes	100% Montepulciano, massal selection
Winemaker	Cristiana Tiberio
Region	Abruzzo
Appellation	Montepulciano d'Abruzzo DOC
Vine Age	63 and 20 years old
Elevation	1,150 ft (350 m)
Soils	calcareous clay
Aging	in bottle
Alcohol	14.5%
Total Acidity	5.65 g/l
pH	3.60
Residual Sugar	0.25 g/l
Extract	29.9 g/l

94PTS **vinOUs** *Sept., 2024*

93PTS **TERROIRSENSE** *June, 2024*