



TIBERIO

Pecorino 2023

VINEYARDS

Pecorino wines are rich in glycerol but also have high total acidity, resulting in the unique combination of texture and vibrancy. The variety performs best in hilly vineyard sites rather than flatland areas. The 9.4 acre (3.8 ha) Tiberio vineyard is located at an altitude of 1,250 ft (380 m), and planted in limestone soils, with a marly-gravel subsoil. The 24-year-old vines are planted at a density of 4,000 vines per hectare, and have a yield of 45 hl/ha.

WINEMAKING

Grapes were hand-harvested the third week of August. Free-run juice was fermented using only indigenous yeasts, in stainless steel tanks. No malolactic fermentation takes place. The wine was aged in bottle.

NOTES

Intense yellow straw color, with similarly intense aromas of yellow melon, green fig, yellow melon, sage and rosemary. The flavors echo these notes and complete a full bodied wine. Lingering minerality finishes the experience.

VIEW FROM
92PTS THE CELLAR *Sept., 2024*

92PTS vinOUS *Sept., 2024*

92PTS TERROIRSENSE *June, 2024*

—	Grapes 100% Pecorino massal selection
—	Winemaker Cristiana Tiberio
—	Region Abruzzo
—	Appellation Abruzzo
—	Vine Age 22 years
—	Elevation 1,250 ft (380 m)
—	Training System Guyot
—	Soils limestone with a marly- gravel subsoil
—	Aging in bottle
—	Alcohol 14%
—	Total Acidity 7.50 g/L
—	pH 3.09
—	Residual Sugar 0.30 g/L