



TIBERIO

Fonte Canale 2022

VINEYARDS

The 3,700 acre (1,500 ha) Trebbiano d'Abruzzo DOP vineyard is located in Cugnoli, at an altitude of 1,150 feet (350 meters). Vines are planted at a density of 2,500 vines/ha in limestone soil with marly-clay over sandstone-rich bedrock and are trained in a canopy system. The average vine age is 94 years, and the average planting density is 2,500 vines/ha. All vines are Massal selection, propagated from original, indigenous grapes found on the Tiberio property.

WINEMAKING

Grapes are hand harvested at the end of September. Free run juice was fermented using native yeasts in temperature controlled stainless tanks. No malolactic fermentation is needed. The wine is aged in tank, then bottle for 18 months. Bottled without fining or filtration.

NOTES

Straw yellow with green glints. Brilliant and mineral with green apple, apricot, lemon peel and tangerine notes, complemented by hints of white flowers and anise. Vibrant, precise and chrystalline. A lemony laser beam of acidity surrounded by the rich and tactile palate. Finishes long with a flinty yet creamy texture and finely integrated minerality.

Grapes 100% Trebbiano Abruzzese massal selection

Winemaker Cristiana Tiberio

Region Abruzzo

Appellation
Trebbiano d'Abruzzo DOC

Vine Age Average of 94 years old

Elevation 1,150 feet (350 meters)

Soils limestone with sandy, gravel subsoil

Aging 18 months

Alcohol 12.5%

96PTS **vinOUS** May, 2025 • 94PTS **IAN D'AGATA** March, 2025

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