

TIBERIO

Colline Pescaresi Pecorino

ORIGIN

Italy, Abruzzo, Cugnoli

WINE TYPE & VARIETIES

Still white, Pecorino

SOIL

Limestone with a marly-gravel subsoil

AGE OF VINES

Average 14 years old

VITICULTURE

Sustainable, sensible, not certified

VINIFICATION

No press, just free run juice followed by alcoholic fermentation in stainless steel. Only native yeasts. No malolactic fermentation. Ageing takes place in the bottle

The story of Azienda Agricola Tiberio rings more like a new world tale than one from the old world of the ancient lands beneath the Majella and Gran Sasso mountains in Abruzzo. At 350 meters, twenty three miles inland from the seaside city of Pescara near the hillside town of Cugnoli, Riccardo Tiberio found an old plot of Trebbiano Abruzzese vines roughly 60 years old so impressive that he decided to change his and his family's destiny. He knew that Trebbiano Abruzzese vines were a rarity and not at all to be confused with Trebbiano Toscano and other similar-looking but altogether different varieties that had been mistakenly planted instead. As the export manager for a well known cantina in the region, Riccardo knew well what Abruzzo grapes could offer and what the modern world expected.

He made the plunge in 2000, purchasing the 8 hectare old vine plot of Trebbiano Abruzzese with 31 hectares of land suitable for his single estate wines. Guided by decades of personal experience and one of Italy's most renowned nurseries, Riccardo planted a selection of indigenous varieties matched to the different soil characteristics in the vineyard. Montepulciano d'Abruzzo, Trebbiano Abruzzese, and Aglianico, were planted along with Pecorino and Moscato di Castiglione clones from ancient vines in the area. Experiments with small plantings of international varieties were also undertaken. When Tiberio released its first vintage in 2004 the wine world took notice of Tiberio's mineral whites and fruit forward reds.

In 2008, Riccardo Tiberio handed over the reins of the winery to his highly competent children, daughter Cristiana and son Antonio. The role of agronomist goes to Antonio while Cristiana handles the winemaking duties. While Cristiana has traveled the world, she believes "that you can only truly make a wine with the greatest expression of the place if you have lived there and really understand the climate and sense of the place."

Pecorino was all but forgotten, and nearly extinct by the 1970s. Times change and today the demand for the grape just keeps increasing. Your perfect friend with seafood, pasta and cheese.



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