

TIBERIO

CERASUOLO D'ABRUZZO

ORIGIN

Italy, Abruzzo, Cugnoli

WINE TYPE & VARIETIES

Still dry red, Montepulciano

SOIL

Limestone

AGE OF VINES

52 years old

VITICULTURE

Sustainable, sensible,
not certified

VINIFICATION

Typically harvested in October,
cold maceration with skins,
no press just free run juice.
Fermentation done in stainless
steel tanks followed by aging 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."



VIN

EST. 2012

This is the ultimate spring wine for us; fresh aromas and flavors of red cherry and small red berries. Lovely acid-fruit balance with a bright, crisp, clean, floral finish.