

# TIBERIO

## MONTEPULCIANO D'ABRUZZO

### ORIGIN

Italy, Abruzzo, Cugnoli

### WINE TYPE & VARIETIES

Still dry red, Montepulciano

### SOIL

Clay-calcareous

### AGE OF VINES

52 years old

### VITICULTURE

Sustainable, sensible, not certified

### VINIFICATION

Hand harvested in October generally, alcoholic fermentation takes place in steel for 20 days, only native yeast is used. Malolactic fermentation is in stainless steel followed by aging on for a few months on steel and then bottle for three months before hitting the market

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 Montepulciano is brilliant ruby red with violet tinges. Intense, and rich aromas, refined and elegant. Hints of blueberry, violet and flint. Vibrant tannins, full-bodied with a fresh, long finish.