

# TIBERIO

## TREBBIANO D'ABRUZZO

### ORIGIN

Italy, Abruzzo, Cugnoli

### WINE TYPE & VARIETIES

Still dry white,  
Trebiano Abruzzese

### SOIL

Limestone with gravel and  
sand in the subsoil

### AGE OF VINES

60 years old

### VITICULTURE

Sustainable, sensible,  
not certified

### VINIFICATION

Direct press, fermentation in  
stainless steel vats only with  
free run juice and native yeast.  
Élevage also takes place in the  
same vessel with the fine lees  
for 6-9 months

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 Trebiano Abruzzese vines roughly 60 years old so impressive that he decided to change his and his family's destiny. He knew that Trebiano Abruzzese vines were a rarity and not at all to be confused with Trebiano 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 Trebiano 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, Trebiano 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."

This wine is one of the rare and pure expression of the historical and original Trebiano Abruzzese authentic clone.



VIN

EST. 2012