



## Tiberio

By Ian D'Agata

### **2012 Tiberio Trebbiano d'Abruzzo**

**92**

Gold-tinged straw-yellow. Strong notes of lime peel, peach, fresh herbs, ginger and white flowers on the nose. Very backward on the palate, with fresh apple and pear flavors joined by mounting tropical fruit notes on the back. The extremely long, palate-saturating finish is bright and floral. This is Tiberio's best young Trebbiano d'Abruzzo ever: a complex wine that combines minerality and orchard fruit flavors with more obvious ripe tropical fruits, all the while maintaining a degree of refinement. It had just been bottled when I tasted it.

### **2012 Tiberio Pecorino Colli Aprutini**

**93**

Pale straw-yellow color. Subtly perfumed scents of lime and lemon zest, white peach, jasmine and crushed stone, plus a delicate balsamic herb nuance. Fresh, supple and fine-grained, this very suave and silky pecorino conveys varietally accurate flavors of orchard fruit and sage complemented by a discreet balsamic minerality. The very long finish displays a burst of perfumed white flowers and lingering minerality. Very refined wine; as with the 2012 Trebbiano d'Abruzzo, I also think this is the best pecorino ever made by Tiberio. I tasted it right after the bottling.

### **2011 Tiberio Trebbiano d'Abruzzo**

**90**

Bright gold-tinged straw-yellow. Restrained aromas of fresh apricot, pineapple and dry herbs, with riper stone fruits emerging as the wine opened in the glass. Enters the mouth elegant and tactile, with strong acidity framing and lifting the apricot, mineral and lemon flavors, then shows building tropical fruits on the back. More refined and less showy than the 2012, this wine needs a year or two to express itself. Still, it's an extremely impressive Trebbiano d'Abruzzo: winemaker Cristiana Tiberio is one of the few in Abruzzo who manages to coax out of the trebbiano abruzzese both the variety's tropical fruit side and its mineral qualities.

### **2011 Tiberio Fonte Canale Trebbiano d'Abruzzo**

**92(+?)**

Pale yellow-green color. Wonderfully vibrant, spicy nose combines lemony apple, tangerine, powdered stone and white flowers. Densely packed, tight and young, boasting a terrific core of citrus, flinty mineral and delicate herbal flavors. Bright acidity lifts this seamless wine on the impressively long finish. Made from the oldest single vineyard on the property (roughly 30 years old), a plot of trebbiano abruzzese vines so impressive that it convinced Riccardo Tiberio (at the time the export manager for Cantina Tollo, another Abruzzo producer) to buy it outright and set up his own wine estate.

### **2011 Tiberio Pecorino Colli Aprutini**

**91**

Bright straw-green. Lightly metallic aromas of red apple, ginger and white pepper, complicated by very strong balsamic herbs and sage. Broad and pure in the mouth, and a bit more gentle in its balsamic herb and fruit flavors than the extroverted nose suggests. Finishes with terrific tactile density, saturating the palate on the long aftertaste. What I like most about Tiberio's wines is that each one speaks clearly of the grape variety from which it's made.

**2012 Tiberio Cerasuolo d'Abruzzo**

**91**

Bright, deep pink. Captivating aromas of wild strawberry, redcurrant, violet and almond flower. Then bright, juicy and suave, with lipsmacking acidity lifting the floral red berry and flint flavors and extending them on the crisp finish. Tiberio has uncommon talent in making rosé wines: the 2011 Cerasuolo is even better (unfortunately, it's sold out in Italy). The way I see it, this is one of Italy's top five rosato wines, a far cry from many soft drink-like rosé wines made all over the world. The wine has been so successful that Tiberio has increased production with the 2012 vintage.

**2010 Tiberio Montepulciano d'Abruzzo**

**88**

Bright ruby-red. Aromas of strawberry, violet, fresh herbs and grilled meat. Juicy and nicely concentrated for an entry-level wine, showing slightly edgy acidity to the flavors of red cherry, coffee and underbrush. Finishes with moderate length and complexity.

**2007 Tiberio Althea Montepulciano d'Abruzzo**

**89**

(14.5% alcohol): Inky-purple. Ripe blackberry, bitter cherry and ink on the nose. Broad, suave and creamy, with a luscious texture to its tarry black cherry and sweet cocoa flavors. Finishes with dusty tannins and a lingering floral quality. Those who like creamy-sweet, larger-styled wines will like this more than I. This was the last vintage in which Tiberio employed a consulting winemaker, so I expect to see his red wines become more like the whites being made nowadays: more refined and minerally, with lower pH and higher total acidity.