



The Company

For generations, the Tiberio family has been linked with the worlds of wine and agriculture. Finally, after years of working for others, all the while gaining experience and expertise, they decided to build their own winery. Riccardo Tiberio spent years seeking out the most favorable area for his precious vines. Eventually, in 2000, he found the perfect site with an exceptional combination of position and soil structure. The new estate has an area of 31 hectares and has been planted with a selection of indigenous varieties, based on extensive analysis of the soils and with



advice from one of Italy's most renowned vine nurseries. A further research project has also been set up in partnership with the University of Bologna. This is aimed at selecting and improving ancient local varieties.

All this became reality in 2001, with the planting of vines and today we are proud to present the first release of Tiberio wines, produced from Montepulciano d'Abruzzo, Trebbiano d'Abruzzo, Aglianico, Pecorino and Moscato di Castiglione. These last two are indigenous varieties they have helped to recover from ancient vines in the area. We have also planted a selection of international varieties in order to assess and understand their potential in this area. These are merlot, cabernet sauvignon, chardonnay and sauvignon blanc.

Renowned oenologist Dr. Riccardo Cotarella has guided us in all aspects of cellar management and winemaking, giving confidence in the quality of the wines. This exciting new winery project seeks to be both innovative and to rediscover the true potential of the local terroir and indigenous grapes.

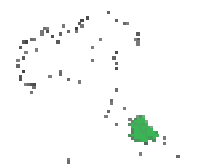


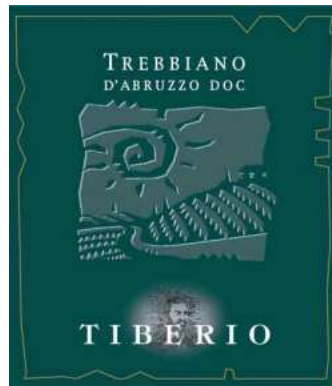
In other words, to marry tradition with new technology. This is a story of passion, traditions and hard work, and one we are committed to for the long term.



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TREBBIANO D'ABRUZZO D.O.C.

A crisp white wine with peach, grapefruit and anise characters. Good as an aperitif, with seafood dishes or pasta.

Grape Variety: 100% Trebbiano d'Abruzzo

Locality of Production: Cugnoli (Pescara)

Total Area: 2.5 HA

Altitude: 300 masl

Soil Composition: Limestone

Vine Training System: Tendone

Density: 2,500 Vines per hectare

Grape Production Per Hectare: 80-90 Q.LI

Wine Production Per Hectare: 70%

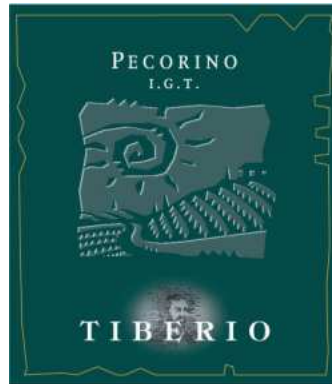
Harvest: End of September

Vinification: Cold maceration on the skins for six hours at 5/6 degrees

Alcoholic Fermentation: In stainless steel tanks at 16-17 degrees

Malolactic Fermentation: not developed, final aging in bottles





PECORINO I.G.T.

A smooth and spicy white wine with hints of rosemary, sage and exotic fruit. Perfect match for all white meats and mild cheeses.

Grape Variety: 100% Pecorino

Locality of Production: Cugnoli (Pescara)

Total Area: 1 HA

Altitude: 300 masl

Soil Composition: Limestone Guyot

Vine Training System: Guyot

Density: 4,000 vines per hectare

Grape Production Per Hectare: 70 Q.LI

Wine Production Per Hectare: 65%

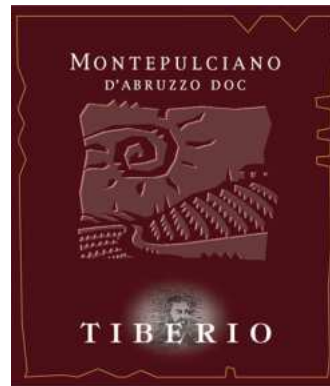
Harvest: End of September

Vinification: Cold maceration on the skins for 8-10 hours at 5/6 degrees

Alcoholic Fermentation: In stainless steel tanks at 14-15 degrees

Malolactic Fermentation: not developed, final aging in bottles





MONTEPULCIANO D'ABRUZZO D.O.C.

Black cherries, licorice and spice with a full and elegant body. Pairs well with any meat dish and strong cheeses.

Grape Variety: 100% Montepulciano d'Abruzzo

Locality of Production: Cugnoli (Pescara)

Total Area: 8 HA

Altitude: 300 masl

Soil Composition: Limestone and clay

Vine Training System: Cordon training

Density: 4,000 vines per hectare

Grape Production Per Hectare: 90 Q.LI

Wine Production Per Hectare: 70%

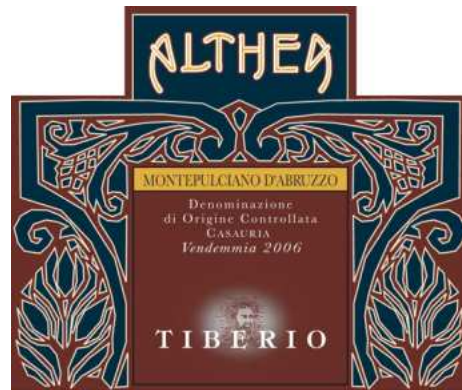
Harvest: First two weeks in October

Vinification: Maceration on the skins for 20 days

Alcoholic Fermentation: In stainless steel tanks for 20 days

Malolactic Fermentation: developed in barriques. Kept in oak barriques for three months, then bottled.





ALTHEA MONTEPULCIANO D'ABRUZZO D.O.C.

Ruby red with an ample and intense aroma. Rich and mouth-filling taste which pairs best with beef, game, hard cheese and grilled meat.

Grape Variety: 100% Montepulciano d'Abruzzo

Locality of Production: Cugnoli (Pescara)

Total Area: 4 HA

Altitude: 300 masl

Soil Composition: Limestone and clay

Vine Training System: Cordon training

Density: 4,000 vines per hectare

Grape Production Per Hectare: 60 Q.LI

Wine Production Per Hectare: 65%

Harvest: Middle of October

Vinification: Maceration on the skins for 25 days

Alcoholic Fermentation: In stainless steel tanks for 25 days

Malolactic Fermentation: developed in barriques. Kept in oak barriques for 12 months, then bottled.

