

## ITALY

### Tiberio, Abruzzo

Recommended by Ian D'Agata

Italian wine insiders clamour for the wines of Tiberio, recently making some of the country's most exciting mineral whites and fruity reds – though to most people it's still unknown.

Riccardo Tiberio, a sales manager at a big Abruzzo co-op, decided to start his own winery in 2000, after finding an old Trebbiano d'Abruzzo vineyard he especially liked. He launched his first vintage in 2004 and the rest is history. It's a small family-run operation and Riccardo's children are now mainly running the show: Antonio looks after the vineyards and Cristiana makes the wines. She's a chemistry graduate who teaches biochemistry to local wine enthusiasts in her spare time.

The herbal Pecorino is a standout, the mineral Trebbiano d'Abruzzo is almost as good and the Cerasuolo is, in my view, is one of Italy's five best rosés. This year Cristiana launches a deeper bottling of Trebbiano called Fonte Canale.

Cristiana's drive and pride is pushing her to make wines that clearly speak of the varieties and their land.



**Tiberio, Pecorino 2011** 18 (93)

N/A UK [www.tiberio.it](http://www.tiberio.it)

A laser beam of fresh herbs and minerals, juicy, bright acidity and a lingering lemony-herbal-mineral quality that will have you looking for refills. Often,

Drink 2013–2018 Alc 13%

*'Cristiana's drive and pride is pushing her to make wines that clearly speak of the varieties and their land'*



*'My hope with Quintodecimo is that people will start to realise that we in Campania also make stellar wines'*

Luigi Moio of Quintodecimo (pictured above, with his wife Laura di Marzio)

Below: Riccardo Tiberio started his eponymous Abruzzo winery in 2000; since the first vintage in 2004, the wines have become some of Italy's best

### Quintodecimo, Campania

Recommended by Ian D'Agata

Luigi Moio is a professor of oenology at Naples University and one of Italy's greatest consultant winemakers. He's also the country's most eminent expert on many of southern Italy's native grapes.

Moio's beautiful, recently built Quintodecimo estate is a must-visit, as it is also the source of rich, concentrated Aglianico and Taurasi reds and modern, full-bodied whites from Campanian varieties Fiano, Greco and Falanghina. Though some understandably might prefer lighter, fresher whites made with the same varieties, Moio's intent is to make wines meant to age, and they therefore have impressively big structures.

He is also setting bottles aside to show how the wines improve with time. 'People always focus on Barolo or Brunello, Gaja or Sassicaia. My hope with Quintodecimo is that people will start to realise that we in Campania also make stellar wines, similarly clean, precise and ageworthy.' His lovely family is behind him, ensuring his vision will stand the test of time.



**Quintodecimo, Terra d'Eclano Aglianico 2009** 18 (93)

£29.28 **Justerini & Brooks**

Bright red cherry fruit, tar and spicy minerals on the nose. The palate has a rich, tactile mouthfeel and great length – a modern-day version of a great southern Italian red.

Drink 2013–2020 Alc 13.5% **D**



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