

2012 Pecorino

Agricola Tiberio, Abruzzo, Italy

Product details

Vintage:	2012	Drinking:	2017
Producer:	Agricola Tiberio	Alcohol:	
Region:	Abruzzo	Variety:	
Country:	Italy		

Tasting notes

The literal translation for Pecorino is 'sheep' and applies to both the cheese and the wine as it refers to the steep mountain paths where the sheep would roam and where the grape vines grow. The wine is brilliant in a pale yellow hue with perfect clarity, aromas of orange peel, lemon with a hint of roasted almond kernel; it is dry, crisp with a mouth-watering acidity balanced by weight but not richness. Pecorino classically produces quite a richly textured wine that adds power to the natural acidity and this is a cracking example.

About the producer

Located in the rugged Adriatic region of Abruzzo, Cristiana Tiberio's 30 ha estate has fast gained a reputation for her unapologetic take on what the wines of her region should be. Working with very old Trebbiano Abruzzese vines and with the indigenous varieties of Montepulciano d'Abruzzo and Pecorino, she has made it her mission to craft wines that display real purity and elegance with a very distinct character. The focus here is on combining indigenous varieties and unique terroir with state-of-the-art winemaking. The result is some of the purest and long-lived wines in the region – a future Italian icon.

