SANGIOVESE

A typical Tuscan vine. The name sangiovese is apparently derived from San Giovanni Valdarno. A really surprising grape, with juicy and sugary pulp, which gives the area’s most appreciated wine. Produced exclusively with grapes from our own vineyards, without the use of selected yeasts or enzymes. A wine to go with typical Tuscan dishes.

Sangiovese i.g.t. “TIBERIO”

Produced with 100% Sangiovese grapes, a characteristic balance between elegance and personality, a magnificent expression of this terroir.

Denomination:
Central Tuscany Hills “i.g.t.”

Location of the farm: on the high plateaux of the seven bridges, close to Loro Ciuffenna in the Comune of Terranuova Bracciolini.

Vineyards: cultivated only by ourselves in the Chianti docg production area.

Location of the vineyards: 320 metres a.s.l. facing south, southwest.

Age of the vines: from 5 to 20 years.

Growing system: spurred cordon and head down in the Tuscan manner.

Harvesting: done by hand, starting on 25th September.

Vinification and duration of the first fermentation: 15-18 days in 150 hl. Vats with daily airing by pumping the must, without the use of yeasts or enzymes.

Aging and maturing: 8 months in oak barriques.

Bottling and marketing: after the end of the second winter following the grape harvest.

Alcohol level: 13.5% by volume.

Serving temperature: 18-20°C

Goes well with: roasted and grilled meat, stews. Excellent with fried meat and Florentine beefsteaks.

Awards and Events

For its merits and quality this wine is part of the permanent exhibition at the Enoteca Italiana in Siena.
The Region of Tuscany’s selection of wines.

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www.TIBERIOWINE.COM info@tiberiowine.com
CANAIOLO

Vitis Vinifera Etrusca, Dies Canicolares, days of the darkening colour. Defined as “a most beautiful grape for keeping. A wine to go with the great dishes of Tuscan cuisine. A typical Tuscan vine. Produced exclusively with grapes from our own vineyards, without the use of selected yeasts or enzymes. Serve in decanter at 18-20°C.

Canaiolo i.g.t. “TIBERIO”

Produced 100% with canaiolo grapes, the maximum expression of this terroir. A powerful and elegant mono-grape wine, of excellent breeding.

Denomination:
Central Tuscany Hills “i.g.t.”

Location of the farm: on the high plateaux of the seven bridges, close to Loro Ciuffenna in the Comune of Terranuova Bracciolini.

Vineyards: cultivated only by ourselves in the Chianti docg production area.

Location of the vineyards: 320 metres a.s.l. facing south, southwest.

Age of the vines: from 5 to 40 years.

Growing system: spurred cordon and head down in the Tuscan manner.

Harvesting: done by hand, starting on 22nd September.

Vinification and duration of the first fermentation: 15-18 days in 18 and 38hl. vats with daily airing by pumping the must, without the use of yeasts or enzymes.

Aging and maturing: 12 months in oak barriques.

Bottling and marketing: after the end of the second winter following the grape harvest.

Alcohol level: 14% by volume.

Serving temperature: 18-20°C

Goes well with: the great dishes of traditional Tuscan cooking – roasts and stews.

Awards and Events

For its merits and quality this wine is part of the permanent exhibition at the Enoteca Italiana in Siena.


The Region of Tuscany’s selection of wines 2004

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MALVASIA NERA

A wine with a distinctive colour and flavour, and a taste which the Etruscans would have known. A typical Tuscan grape with thin skin, a simple but balanced and pleasant flavour with elegant fruity aromas. Produced exclusively with grapes from our own vineyards, without the use of selected yeasts or enzymes. Grapes picked by hand. Decant and serve at 18-20°C.

Malvasia Nera i.g.t. “TIBERIO”

Produced 100% with Malvasia Nera grapes. A magnificent wine, elegant and traditional, which expresses perfectly the values of the family which make it.

Denomination:
Red Wine from the Central Tuscany Hills “i.g.t.”

Location of the farm: on the high plateaux of the seven bridges, close to Loro Ciuffenna in the Comune of Terranuova Bracciolini.

Vineyards: cultivated only by ourselves in the Chianti docg production area.

Location of the vineyards: 320 metres a.s.l. facing south, southwest.

Age of the vines: from 5 to 40 years.

Growing system: spurred cordon and head down in the Tuscan manner.

Harvesting: done by hand, starting on 20th September.

Vinification and duration of the first fermentation: 15-18 days in 18 and 38hl. vats with daily airing by pumping the must, without the use of yeasts or enzymes.

Aging and maturing: 12 months in oak barriques.

Bottling and marketing: after the end of the second winter following the grape harvest.

Alcohol level: 14% by volume.

Serving temperature: 18-20°C

Goes well with: for all types of main courses from our Tuscan tradition, naturally including roast meat and Florentine beefsteaks.

Awards and Events

For its merits and quality this wine is part of the permanent exhibition at the Enoteca Italiana in Siena.


The Region of Tuscany’s selection of wines 2204 and 2008.


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The ancient method “The Tuscan Way” consists of collecting 10% of the best grapes and leaving them, hung up in a well aerated space, to continue ripening for 15 days, the time necessary to harvest, ferment and separate out the grape stems and pulp of the remaining 90% of the crop. At this point the grapes from the first picking are put into the must and fermentation starts up again. In this second fermentation these grapes give the wine refinement, sweetness, consistence, and that distinctive and traditional flavour. Produced exclusively with equal quantities of Cabernet and Canaiolo grapes from our own vineyards, without the use of selected yeasts or enzymes. Grapes picked by hand. Decant and serve at 18-20°C.

Nocens i.g.t. “TIBERIO”

Produced with 50% Canaiolo and 50% Cabernet Sauvignon grapes. A magnificent wine, with a perfect balance between elegance and softness. A wine with a unique and original temperament, which interprets perfectly the values of an ancient tradition.

Denomination:
Red Wine from the Central Tuscany Hills “i.g.t.”

Location of the farm: on the high plateaux of the seven bridges, close to Loro Ciuffenna in the Comune of Terranuova Bracciolini.

Vineyards: cultivated only by ourselves in the Chianti docg production area.

Location of the vineyards: 320 metres a.s.l. facing south, southwest.

Age of the vines: from 5 to 20 years.

Growing system: spurred cordon and head down in the Tuscan manner.

Harvesting: done by hand, starting on 25th September.

Vinification and duration of the first fermentation: 15-18 days in 18 and 38hl. vats with daily airing by pumping the must, without the use of yeasts or enzymes.

Aging and maturing: 12 months in oak barriques.

Bottling and marketing: after the end of the second winter following the grape harvest.

Alcohol level: 14% by volume.

Serving temperature: 18-20°C

Goes well with: roasted and grilled meat, spicy dishes, cheese and wild game. Stews and Florentine beefsteaks.

Awards and Events

Tasting tours in the Province of Siena in 2006.
Venice Biennale Cinema Festival in 2006.
Vin Santo del Chianti D.o.c.

This typical and traditional Tuscan dessert wine is extremely rare because it is produced in small quantities. Its quality has been recognised by the creation of the appellation DOC Vinsanto del Chianti. As ancient tradition requires, the best grapes native to Tuscany are harvested, carefully selected and left to ripen and then wither, hanging up in a well aerated room, for about 4 months. The quantity may be limited but the quality is excellent thanks to the care taken by the grower.

Vin Santo del Chianti d.o.c. “TIBERIO”

From Trebbiano Toscano, Malvasia del Chianti and San Colombano grapes, comes a magnificent and unique nectar with extraordinary qualities. A truly distinctive product of the terroir and an excellent and original gift from Mother Nature. Maximum natural originality with a perfectly rounded and elegant balance. The very best that the values of an ancient tradition can offer.

Denomination:
Vin Santo from Chianti “d.o.c.”

Location of the farm: on the high plateaux of the seven bridges, close to Loro Ciuffenna in the Comune of Terranuova Bracciolini.

Vineyards: cultivated only by ourselves in the Chianti docg production area.

Location of the vineyards: 320 metres a.s.l. facing south, southwest.

Age of the vines: from 5 to 20 years.

Growing system: head down in the Tuscan manner.

Harvesting: done by hand, starting on 16th September.

Vinification and aging: selected Trebbiano, Malvasia and San Colombano grapes allowed to mature and wither in well aerated spaces for about 4 months. The “Schiccolamento” or separation of the grapes from the stalks is done by hand. Long and gentle pressing to obtain the must. Slow fermentation in small chestnut wood barrels (“caratelli”) sealed and stored in places exposed to seasonal temperature fluctuations. Ageing: after 3 years in the chestnut wood “caratelli” the Vin Santo is very carefully decanted and bottled. Alcohol level: 16% by volume.

Serving temperature and tasting: serve at a natural temperature of 14-18°C. An intense golden yellow colour with amber streaks typical of unfiltered Vin Santo. Rich but delicate bouquet and taste, full bodied structure. Well developed aroma and taste with fruit notes and a hint of almond. The taste is excellent, full, rich, delicate, sweet, soft and clean. Goes beautifully with sweet desserts and pastries. A refined and elegant gesture of hospitality.

Awards and Events
The Region of Tuscany’s selection of wines 2004 and 2008.

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