

# CAMPOTINO

**ABRUZZO BIANCO DOC**

*Line:*

**Campotino**

*Type of wine:*

**White wine**

*Wine Appellation:*

**Abruzzo Bianco D.O.C.**

*Variety:*

**Trebbiano 50%, Fiano 20%, Passerina 30%**

*Alcohol:*

**13,5% Vol.**

*Type of soil:*

**Silt and clay, rich in morainic material, sometimes calcareous**

*Exposure and Altitude:*

**South-West at 200 m above sea level**

*Production method and plant density:*

**Guyot with 5000 vines/ha**

*Yield of grapes per hectare:*

**11000 kg**

*Grape harvest time:*

**End of September**

*Pressed:*

**Pressed in a soft way to 0,4 atm**

*Fermentation:*

**In stainless steel tanks**

*Maturation process:*

**In stainless steel tanks for 4 months**

*Malolactic fermentation:*

**No**

*Bottling period:*

**In January of the first year following the grape harvest**



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