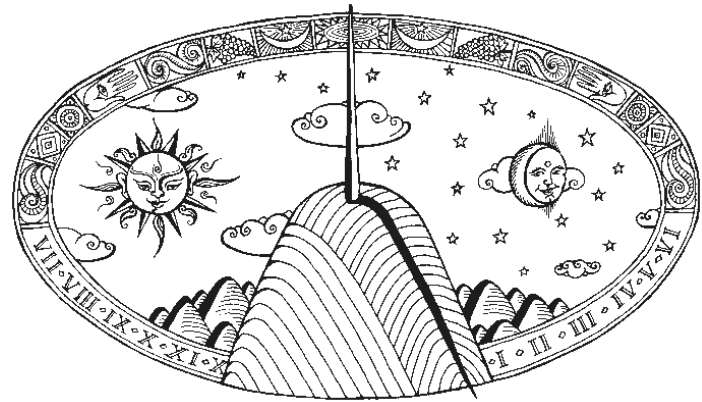


TENUTA DEL PRIORE
Col del Mondo



SUNNAE CERASUOLO D'ABRUZZO DOC

Wine appellation: Cerasuolo d'Abruzzo DOC

Type of wine: Rosè wine

Variety of grape: Montepulciano 100%

First vintage: 2001

Production area: Collecorvino, Pescara, Abruzzo

Exposure and altitude: South - West 200 m a.s.l.

Type of soil: Silt and clay, rich in moraine stone, sometimes calcareous

Production method and planting density: Guyot with 5.000 vines/hectare

Vineyard age: 25 years

Yield per hectare: 100 q

Grape harvest period and type: End of September; manual picking

Alcoholic fermentation: In stainless steel tanks

Yeast used: Selected

Fermentation temperature: 15°- 17° C

Maturation process: In vitrified concrete tanks for 4 months on fine yeasts

Malolactic fermentation: No

Alcohol: 13,5% by Vol.

Bottling period: During the spring of the first year following grape harvest