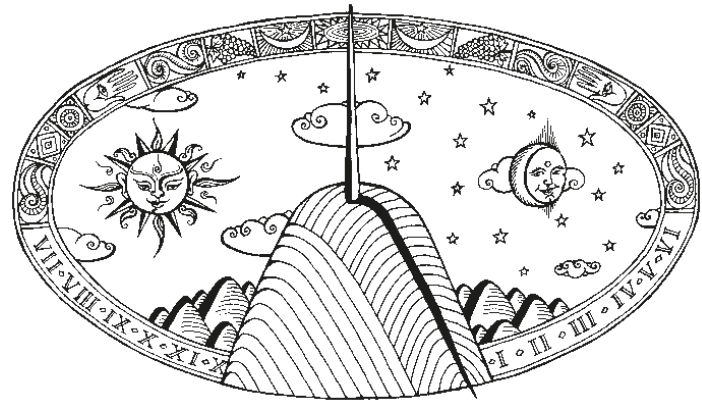




TENUTA DEL PRIORE
Col del Mondo



SUNNAE MONTEPULCIANO D'ABRUZZO DOC

Wine appellation: Montepulciano d'Abruzzo DOC

Type of wine: Red wine

Variety of grape: Montepulciano 100%

First vintage: 2004

Production area: Collecorvino, Pescara, Abruzzo

Exposure and altitude: South -East 250 m a.s.l.

Type of soil: Calcareous marl rich in white moraine and alluvial stone

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

Vineyard age: 22 years

Yield per hectare: 100 q

Grape harvest period and type: First ten days of October; manual picking

Alcoholic fermentation: In stainless steel tanks and large french oak barrels

Yeast used: Selected

Fermentation and maceration period: 10 -12 days

Fermentation temperature: 24°- 26°C

Maturation process: In vitrified concrete tanks for 5 months

Malolactic fermentation: Yes

Alcohol: 14,0% by Vol.

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