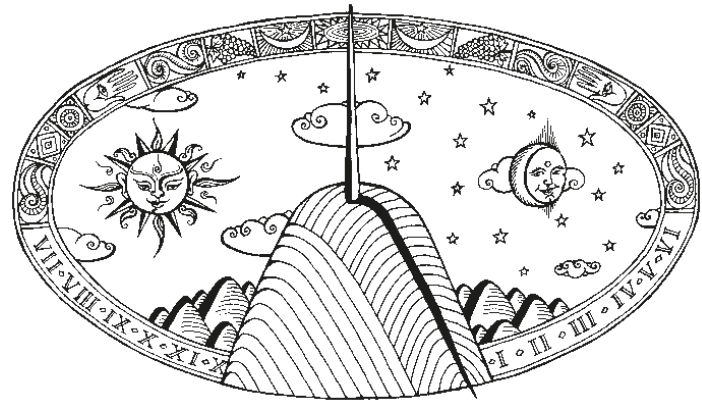




TENUTA DEL PRIORE  
*Col del Mondo*



**KERRIAS MONTEPULCIANO D'ABRUZZO DOC**

**Wine appellation:** Montepulciano d'Abruzzo DOC

**Type of wine:** Red wine

**Variety of grape:** Montepulciano 100%

**First vintage:** 2001

**Production area:** Atri, Teramo, Abruzzo

**Single vineyard:** Filiani

**Exposure and altitude:** South - West 300 m a.s.l.

**Type of soil:** Calcareous, clayey marl, rich in moraine stone

**Production method and planting density:** Spurred cordon with 4.000 vines/hectare

**Vineyard age:** 27 years

**Yield per hectare:** 70 q

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

**Alcoholic fermentation:** In stainless steel tanks

**Yeast used:** Selected

**Fermentation and maceration period:** 15 days

**Fermentation temperature:** 26°- 28°C

**Maturation process:** 50% ages for 12 months in new French oak barriques, 50% in Clayver ceramic containers

**Malolactic fermentation:** Yes

**Alcohol:** 14,5% by Vol.

**Bottling period:** During the summer of the second year following grape harvest