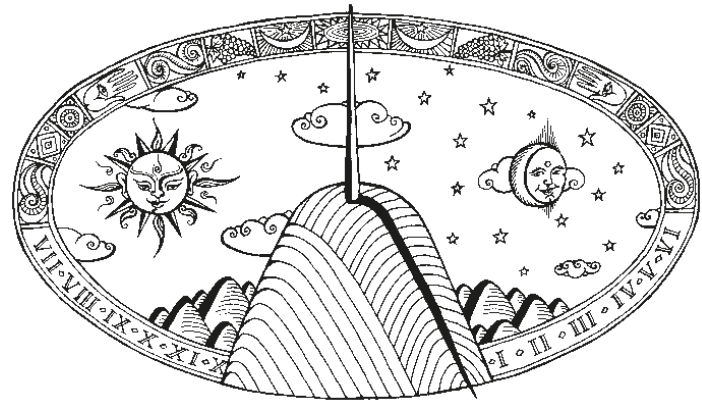


TENUTA DEL PRIORE
Col del Mondo



KERRIAS ABRUZZO PECORINO DOC

Wine appellation: Abruzzo Pecorino DOC

Type of wine: White wine

Variety of grape: Pecorino 100%

First vintage: 2007

Production area: Collecorvino, Pescara, Abruzzo

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

Vineyard: Vineyards selected exclusively to produce this wine

Type of soil: Silts and clays, sometimes calcareous rich in moraine and alluvial stone

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

Vineyard age: 20 years

Yield per hectare: 80 q

Grape harvest period and type: Second ten days of September; manual picking

Alcoholic fermentation: In stainless steel tanks

Yeast used: Selected

Fermentation and maceration period: 15 days

Fermentation temperature: 16°- 18°C

Maturation process: 4 months in stainless steel tanks on fine yeasts (3% in new french oak)

Malolactic fermentation: No

Alcohol: 14,5% by Vol.

Bottling period: In March of the first year following grape harvest