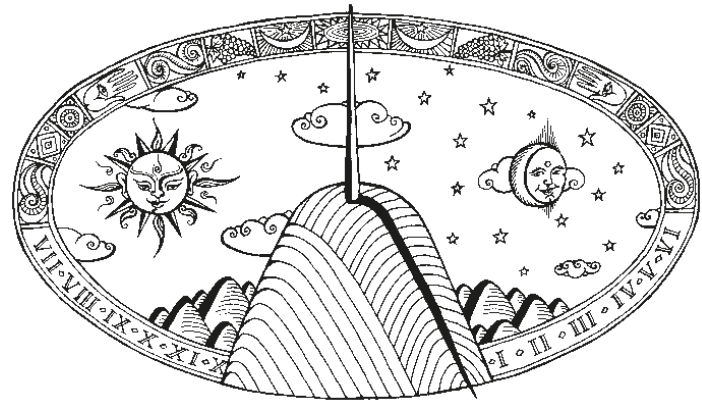


TENUTA DEL PRIORE
Col del Mondo



COL DEL MONDO FATTORE MONTEPULCIANO D'ABRUZZO DOC "TERRE DEI VESTINI"

Wine appellation: Montepulciano d'Abruzzo DOC "Terre dei Vestini"

Type of wine: Red wine

Variety of grape: Montepulciano 100%

First vintage: 2001

Production area: Collecorvino, Pescara, Abruzzo

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

Vineyard: Vineyards selected exclusively to produce this wine

Type of soil: White moraine stone supported by silt and clay characterize a first vineyard; more clayey and sometimes calcareous marls are the constituents of the soil of a second vineyard

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

Vineyard age: 25 years

Yield per hectare: 80 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: 20 - 21 days

Fermentation temperature: 26° - 28°C

Maturation process: 12 months in french barriques (30% new oak)

Malolactic fermentation: Yes

Alcohol: 14,5% by Vol.

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

www.tenutadelpriore.it

Via Masseria Flaiani, 1 - 65010 Collecorvino(PE) tel: +39 085 8207831
email info@priore.it - P.iva 00113660682