

CAMPOTINO

PECORINO COLLINE PESCARESI IGT

Line:

Campotino

Type of wine:

White wine

Wine Appellation:

Pecorino IGT "Colline Pescaresi"

Variety:

Pecorino 100%

Alcohol:

13,5% Vol.

Type of soil:

Silt and clay, rich in morainic material, sometimes calcareousS-

Exposure and Altitude:

South - East 200m above sea level

Production method and plant density:

Guyot with 5000 vines/ha

Yield of grapes per hectare:

9000 kg

Grape harvest time:

Early September

Pressed:

Pressed in a soft way to 0,4 atm

Fermentation:

In stainless steel tanks

Maturation process:

In stainless steel tanks for 4 months

Malolactic fermentation:

No

Bottling period:

In January of the first year following the grape harvest



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