



TENUTA DEL PRIORE

Il vecchio  
**Priore**



IL VECCHIO PRIORE MONTEPULCIANO D'ABRUZZO DOC RISERVA

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

**Type of wine:** Red wine

**Variety of grape:** Montepulciano 100%

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

**Type of soil:** Moraine white stone supported by silt and clay

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

**Yield per hectare:** 80 q

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

**Alcoholic fermentation:** Conducted with L.S.A. in concrete wine tanks

**Fermentation and maceration period:** 15 days

**Maturation process:** In 45 hl oak barrels for 12 months

**Malolactic fermentation:** Yes

**Alcohol:** 15,0% by Vol.

**Bottling period:** Two years after the harvest