



TENUTA DEL PRIORE

XXI



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Wine appellation: Bianco IGT "Colline Pescaresi"

Type of wine: White wine

Variety of grape: 80% Pinot Blanc, 20% Chardonnay

First vintage: 2020

Production area: Collecorvino, Pescara, Abruzzo

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

Vineyard: Vineyard selected exclusively to produce this wine

Type of soil: Silt and clay, rich in moraine stone, sometimes calcareous

Production method and planting density: Guyot with 4000 vines/hectare

Vineyard age: 25 years

Yield per hectare: 80 q

Grape harvest period and type: Beginning of October; manual picking

Alcoholic Fermentation: spontaneous with peels and stems for 5 days in concrete tank and 30 days in new french barriques

Fermentation temperature: 18°-24°C

Maturation process: 10 months in french barriques

Aging process: 10 months in bottle

Alcool: 14,0 % Vol.

Limited edition: 800 numbered bottles