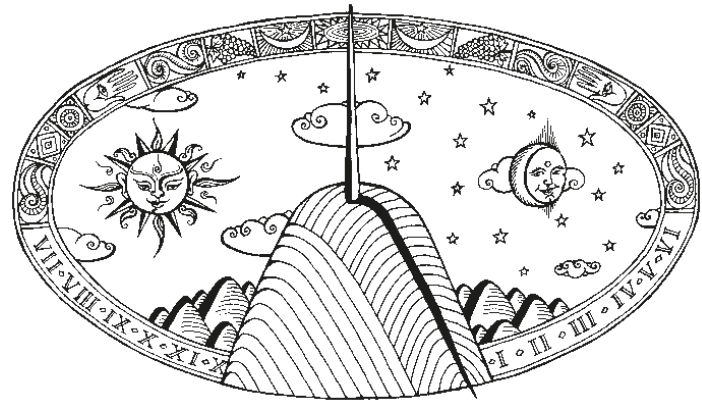




TENUTA DEL PRIORE  
*Col del Mondo*



**SUNNAE 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.

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

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

**Vineyard age:** 19 years

**Yield per hectare:** 90 q

**Grape harvest period and type:** Middle of September; manual picking

**Alcoholic fermentation:** In stainless steel tanks

**Yeast used:** Selected

**Fermentation temperature:** 16°- 18° C

**Maturation process:** In stainless steel tanks for 4 months on fine yeasts

**Malolactic fermentation:** No

**Alcohol:** 14,0% by Vol.

**Bottling period:** During the spring of the first year following grape harvest