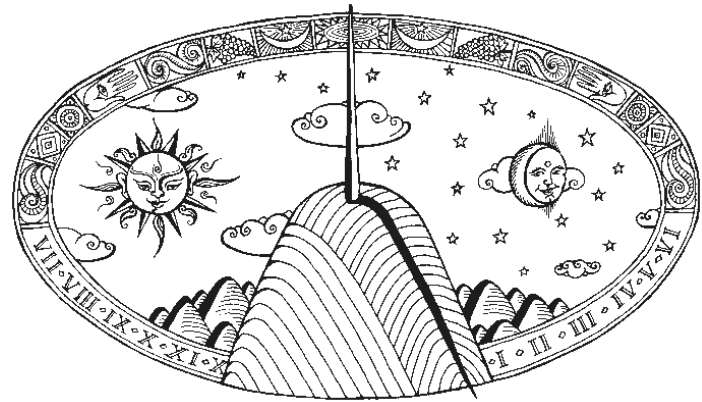


TENUTA DEL PRIORE
Col del Mondo



SUNNAE TREBBIANO D'ABRUZZO DOC

Wine appellation: Trebbiano d'Abruzzo DOC

Type of wine: White wine

Variety of grape: Trebbiano 100%

First vintage: 2005

Production area: Collecervino, Pescara, Abruzzo

Exposure and altitude: South - West 250 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: 21 years

Yield per hectare: 100 q

Grape harvest period and type: End 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: 13,5% by Vol.

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