

Line:

Col Del Mondo

Type of wine:

Red wine

Wine Appellation:

Montepulciano d'Abruzzo D.O.C.

Variety:

Montepulciano 100%

First harvest:

2001

Alcohol:

14,5% Vol.

Vineyard Name:

Filiani

Production area:

Atri, Teramo, Abruzzo

Type of soil:

Calcareous marl rich in white morainic and alluvial material

Exposure and Altitude:

South-West at 300 m above sea level

Production method and plant density:

Spurred cordon with 4,000 vines/ha

Vineyard age:

21 years

Yield of grapes per hectare:

8000 kg

Grape harvest time:

From 10th to 20th October

Fermentation:

Stainless steel 100%

Yeast used:

Selected

Fermentation and soaking's duration:

15 days

Fermentation temperature:

26-28 °C

Maturation process:

8 months in 225 liters french barriques (50% New oak and 50% second stage). 6 months in large 45 hl oak barrels

Malolactic fermentation:

Yes

Bottling period:

During the summer of the second year following the grape harvest.

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**KERRIAS MONTEPULCIANO
D'ABRUZZO DOC**



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