

Col del Mondo

**KERRIAS PECORINO
IGT COLLINE PESCARESI**

Line:

ColDelMondo

Type of wine:

White wine

Wine Appellation:

Pecorino "Colline Pescaraesi" IGT

Variety:

Pecorino 100%

First harvest:

2007

Alcohol:

14,5% Vol.

Production area:

Collecervino, Pescara, Abruzzo

Type of soil:

Calcareous marl rich in white morainic and alluvial material

Exposure and Altitude:

South-West at 250 m above sea level

Production method and plant density:

Guyot with 5000 vines/ha

Vineyard age:

17 years

Yield of grapes per hectare:

8000 kg

Grape harvest time:

From 10 to 20 September

Skin contact:

For 12 hours

Fermentation:

Stainless steel 100% White wine technique.

Yeast used:

Selected

Fermentation and soaking's duration:

15 days

Fermentation temperature:

16-18 °C

Maturation process:

4 months in cement tanks on fine yeasts.

Malolactic fermentation:

No

Bottling period:

In March of the year following the harvest



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