

Line:

ColDelMondo

Type of wine:

Red wine

Wine Appellation:

Montepulciano D'Abruzzo D.O.C.

Variety:

Montepulciano 100%

First harvest:

2004

Alcohol:

13,5 % Vol.

Production area:

Collecervino, Pescara, Abruzzo

Type of soil:

Calcareous marl rich in white morainic and alluvial material

Exposure and Altitude:

South - East 250 m above sea level

Production method and plant density:

Guyot with 5000 vines/ha

Vineyard age:

17 years

Yield of grapes per hectare:

10000 kg

Grape harvest time:

From 1st to 10th October

Fermentation:

Stainless steel 100% and large french oak barrels

Yeast used:

Selected

Fermentation and soaking's duration:

10-12 days

Fermentation temperature:

24-26 °C

Maturation process:

5 months in vitrified cement tanks

Malolactic fermentation:

Yes

Bottling period:

In March of the year following the harvest

Col del Mondo

**SUNNAE MONTEPULCIANO
D'ABRUZZO DOC**



**TENUTA
DEL PRIORE**