**KERRIAS MONTEPULCIANO D’ABRUZZO DOC**

The Kerrias is the best synthesis of the great research work done on the Montepulciano vine. We use only the best grapes from vineyards planted in espalier, selecting the clusters, which are hand-picked. The maceration is pushed in search of a better extraction of polyphenols trough frequent pumping and some delestages during the most active phase of fermentation, while in its final stage these treatments are more delicate and few. The aging is prolonged and occurs first in new barrels for 8 months, then in large barrels for 6 months and finally for one year in bottle: it is a wine with strong characteristics of elegance, softness and richness of different notes. It is familiarly called “Uncle”, because it reminds us of a relative full of charm, refined and prodigal, in each meeting, with gifts and new experiences.

* [Technical details](https://tenutadelpriore.it/prodotto/kerrias-montepulciano-dabruzzo-doc/?lang=en#tab-test_tab)

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| 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% |
| Nome del Vigneto: | Filiani |
| Production area: | Atri, Teramo, Abruzzo |
| Vineyard Name: | Filiani |
| 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. |