**MONTEPULCIANO D’ABRUZZO DOC TERRE DEI VESTINI**

Montepulciano Col del Mondo, is among our wines, the most symbolic and significant, because more representative of the land and the traditions of Abruzzo, of our great commitment and immense passion. When we created our company, we started from the classic grape of Abruzzo, Montepulciano, to make our wines. Our best application was necessary both on a conceptual (the research of essence of Montepulciano) and practical level (the use of new and different in viticultural and oenological technologies at every point of the production process) to achieve a steady quality improvement, always in compliance with the typicality of the wine. The bunches are selected and hand-picked. The grapes are destemmed, crushed and then fermented at controlled temperature (max 28° C), while the maceration lasts 2-3 weeks, depending on the vintage, with frequent pumping over and delestages. Then the wine is transferred into the barrels, where malolactic fermentation takes place at the end of which many batonnages are done. From the spring, the wine rests quiet for 12 months.

* [Technical details](https://tenutadelpriore.it/prodotto/montepulciano-dabruzzo-doc-terre-dei-vestini/?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. " Torre dei Vestini" |
| Variety: | Montepulciano 100% |
| First harvest: | 2001 |
| Alcohol: | 14 - 14,5% |
| Production area: | Collecorvino, Pescara, Abruzzo |
| Type of soil: | White morainic material with silt and clays in one vineyard; clayey and sometime calcareous marl in the second vineyard. |
| Exposure and Altitude: | South-West at 250 m above sea level |
| Production method and plant density: | Spurred cordon with 4,000 vines/ha |
| Vineyard age: | 19 years |
| Yield of grapes per hectare: | 9000 Kg |
| Grape harvest time: | from 1st to 10th October |
| Fermentation: | stainless steel 100%  |
| Yeast used: | Selected |
| Fermentation and soaking's duration: | 15 days |
| Fermentation temperature: | 26-28°C |
| Maturation process: | 12 months in french barriques (20% New oak) |
| Malolactic fermentation: | yes |
| Bottling period: | during the spring of the second year following the grape harvest. |