**SUNNAE MONTEPULCIANO D’ABRUZZO DOC**

This wine, realized for the first time in 2004 to complete our range of red wines based on Montepulciano grapes, has nice acidity, with notes of fresh fruit, “ready to drink” and matching with food, even if the body and structure remain important. To achieve this result, we first selected and then used grapes from cooler and vigorous soil, slightly increasing yields. The grapes are hand-picked and submitted a cold prefermentative maceration, in CO2 atmospheric, for 18-24h. Fermentation occurs by limiting the temperature at not more than 26-27°C with frequent pumping of small volumes of fluid so as not to spoil too much grape skins. The maceration phase of grape skins take about 8 days, owing to the season. The aging phase is one year and takes place in vitrified cement tanks.

[Technical details](https://tenutadelpriore.it/prodotto/sunnae-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: | 2004 |
| Alcohol: | 13,5 % |
| Production area: | Collecorvino, 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: | 13 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: | 8 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 |