

BIANCO



ESTATE NAME

LA QUERCIA (la-KWIR-cha)

Abruzzo. Town of La Quercia.
12 hectares.



REGION / LOCATION
ESTATE SIZE



ALTITUDE

220-300 meters.



VINE DENSITY

1,100-3,100 vines/hectare.



VINE TRAINING

Guyot, tendone.



SOIL

Mixed clay.



GRAPE VARIETIES

40% Passerina, 40% Pecorino,
20% Montonico.



ALCOHOL

12.5% by volume.



ACIDITY

6.0% G/L



VINIFICATION

Temp-controlled tanks.



BARREL TYPE

No barrel ageing.



BARREL AGE

No barrel ageing.



MATURATION
IN BARREL

No barrel ageing.



MATURATION
IN BOTTLE

2 months.



PRODUCTION
QUANTITY
(THIS WINE)

2,200 cases.



ESTATE
PRODUCTION
QUANTITY

12,000 cases.

Bottle image
forthcoming

Tasting Notes: It is not often that we find a wine with not one, not two, but three varietals that are virtually unknown. Moreover, the grape Montonico was almost made extinct by phylloxera after WWII. The La Quercia estate went through great pains, salvaging a few plants, and nursed them through to finally re-plant an entire vineyard. Although winemaker Antonio Lamona does not take credit, it's possible they're responsible for saving the varietal from disappearing altogether.



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