

# MONTEPULCIANO D'ABRUZZO

(mohn-tay-pool-CHAH-no • dah-BROOT-soh)



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

100% Montepulciano.



ALCOHOL

13% by volume.



ACIDITY

5.8% G/L



VINIFICATION

Temp-controlled tanks.



BARREL TYPE

Slavonian oak.



BARREL AGE

10 years.



MATURATION  
IN BARREL

4-6 months.



MATURATION  
IN BOTTLE

4-6 months.



PRODUCTION  
QUANTITY  
(THIS WINE)

2,000 cases.



ESTATE  
PRODUCTION  
QUANTITY

12,000 cases.

Bottle image  
forthcoming

**Tasting Notes:** This Montepulciano is a great example of what happens when you match low-yield winemaking expertise with a prolific growing zone, and constantly cut, cut, cut back the vines. Made by winemaker Antonio Lamona, the result is one of the best quality, most expressive and balanced Montepulcianos around. La Quercia, the namesake of the estate, is a type of large, long-lived oak tree that grows on the estate. This wine is also 100% organic, and delivers as a wine that takes no shortcuts.



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