

MONTONICO



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

Filare.



SOIL

Mixed clay.



GRAPE VARIETIES

100% Montonico.



ALCOHOL

11.5% by volume.



ACIDITY

6.9% 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

4-6 months.



PRODUCTION
QUANTITY
(THIS WINE)

200 cases.



ESTATE
PRODUCTION
QUANTITY

12,000 cases.

Bottle image
forthcoming

Tasting Notes: This wine is made from 200 year-old vines. Two hundred! The varietal is called Montonico, one of the most rare (and wonderful) white varietals from the South of Italy. Impossible complexity and denseness, it is not made in wood -- all the rich texture is from the natural minerality in the soil. It is estimated that the root systems are similar to that of a 100 year-old oak tree, sprawling underground almost as deep as a football field. Only 200 cases made, we receive 50 for America.



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