

ROSATO



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

Tendone, filare.



SOIL

Mixed clay.



GRAPE VARIETIES

85% Montepulciano d'Abruzzo,
15% Sangiovese



ALCOHOL

13% by volume.



ACIDITY

6.10% 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)

2,000 cases.



ESTATE
PRODUCTION
QUANTITY

12,000 cases.

Bottle image
forthcoming

Tasting Notes: An organic estate in Abruzzo, La Quercia makes some of the best Montepulciano in southern Italy. Ever the improviser, winemaker Antonio Lamona decided to make a rosato from the same, robust varietal, and the results are terrific. Lively, clean, and dry, with gentle mineral notes, it is all the reasons we love to drink a great pink wine.



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