

# LA QUERCIA



Antonio Lamona.  
(an-TOH-nee-oh • lah-MO-nah)



La Quercia.  
(la-KWIR-cha)



**Abruzzo.** Town of La Quercia.  
12 hectares.

REGION / LOCATION  
ESTATE SIZE



220-300 meters.



1,100-3,100 vines/hectare.



5-200+ years-old.



Mixed clay.



Antonio Lamona.



1-2 bottles per vine.



Montepulciano d'Abruzzo  
Montonico Rosato



**Winemaker Antonio Lamona is a “true blue”, grizzled farmer-type, who is both utterly likeable and totally invested in his wines.** Although his father also grew grapes, Antonio is the first in the family to bottle his own and, beginning in the late sixties, he began cultivating vines that are entirely organic. As Antonio says, “We are very proud to make organic wines— we believe that this is the way to obtain the highest quality while also respecting nature and human health.” To boot, all grapes are hand-picked and then pressed within 2 hours of harvest. Located on a windy hillside within sighting distance of the Adriatic Sea, Antonio’s farm is entirely self-sustaining: they produce their own salami, bread, vegetables, olive oil and cheese. True, you won’t find a ‘discoteca’ within a hundred miles of the place, but in terms of sheer, natural beauty and down-to-earth hospitality, there’s no better place on earth.



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