



# La Quercia Aglianico I.G.T.

(ah-LYAH-nee-koe)

From the master of Montepulciano, Antonio Lamona delivers his signature combination of power and finesse with one of the most difficult varieties of all: Aglianico. La Quercia is an uncertified organic estate, and this wine, harvested from a single cru owned by the family in Puglia, really delivers. With the classic ripe plum and white pepper notes that this Noble varietal is known for, it is a rare opportunity to taste Aglianico in a fresh, immediate style, that deftly manages the soft tannins.



LOCATION

Abruzzo, Italia.  
*(Multiple locations)*  
12 hectares. 220-300 meters.



SOIL

Mixed clay.



ESTATE

La Quercia.  
(la-KWIR-cha)



VINE

Guyot. Tendone.  
1,100-3,100 vines per hectare.  
1-2 bottles per plant average yield.



WINEMAKER

Antonio Lamona.  
(ahn-TOE-nee-oh  
lah-MO-nah)



VINIFICATION

Fermentation in temperature  
controlled stainless steel tanks.



VARIETALS

100% Aglianico.



BARREL

No barrel aging.



RESIDUAL SUGAR

4.2 grams per liter.



MATURATION

3 months in the bottle.



ACIDITY

5.1 grams per liter.



VINTAGE PRODUCTION

1,100 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Seared Ahi tuna with plum sauce,  
grilled polenta cakes with sun-dried  
tomatoes, and Cioppino.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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