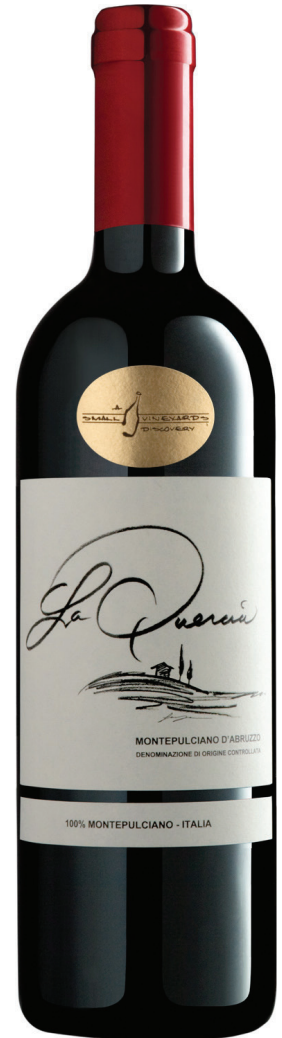


La Quercia Montepulciano d'Abruzzo D.O.C.

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

This Montepulciano is a great example of what can happen 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. This wine is also 100% organic, and delivers as a wine that takes no shortcuts.



LOCATION

Abruzzo, Italia.
(Town of Morro d'Oro)
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% Montepulciano.



BARREL

No barrel aging.



RESIDUAL SUGAR

6.5 grams per liter.



MATURATION

No aging.



ACIDITY

5.8 grams per liter.



VINTAGE PRODUCTION

Varies.
(3 year average: 3,000 cases)



ALCOHOL

13.0% by volume.



FOOD PAIRING

Olive tapenade, pork chop with
sauteed onions, and chicken kebabs.



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

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