



Winemaker: Antonio Lamona
Generation: 2nd

La Quercia

Aglianico IGT

From the master of Montepulciano, Antonio Lamona delivers his signature combination of power and finesse with one of the most difficult varietals 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 spice notes this varietal is known for, it is a rare opportunity to taste Aglianico in a fresh, immediate style. Setting it apart from Aglianico elsewhere in Italy's south are notes of approachable, sweet tobacco and soft, deftly managed tannins.

WINEMAKER BIOGRAPHY

Having started as an enologist in both Puglia and Abruzzo, Antonio Lamona today channels all his energies and expertise into La Quercia. Together with three lifelong friends, he oversees this gorgeous, rustic estate in the tiny Adriatic town where sea, sun and wind abound.

ENOLOGIST

Antonio Lamona



TASTING NOTES

- Color** Deep red purple
- Nose** Plush plum and sweet tobacco
- Palate** Plush yet unoaked, medium-bodied
- Finish** Full coating, medium+ finish



VINEYARD & VINIFICATION

Vineyard Location	Puglia IGT, Puglia
Vineyard Size	1 ha
Varietals List	100% Aglianico
Farming Practices	Organically farmed (non-certified), dry-farmed, picked by hand
Elevation	220 m
Soils	Mixed clay
Maturation Summary	Bottled for 3 months
Alcohol	13.0 %
Acidity	5.1 g/liter
Residual Sugar	4.2 g/liter
Annual Production	13,200 bottles



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LA QUERCIA

A “true blue,” grizzled farmer-type, winemaker Antonio Lamona 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, began cultivating vines that are entirely organic. As Antonio says, “I would rather forgo an entire vintage than put man-made pesticides in my soil.” Located just 3 km uphill from the Adriatic and a morning’s drive from the 9,000-foot Gran Sasso, 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 to see.

One of La Quercia’s most remarkable qualities is their consistency. Regardless of what may be happening elsewhere in Italy, Antonio’s estate remains steadfast in terms of both style and quality from one vintage to the next. This, in part, is thanks to their unique location. The town of Morro d’Oro, in the small, coastal province of Teramo, is protected on one side by the Adriatic Sea (constant breezes ensure they have virtually no mold or pest issues), and on its flank by the Apennine Mountains. These natural barriers form a beautiful “pocket” with 300 days of sun per year and comparatively few climate variations. In addition, the Colli Apruntini IGP is actually analogous with the Colline Teramane (‘Hills of Teramo’) DOCC, meaning that La Quercia’s everyday vines are grown alongside some of the very best in Abruzzo.

With 46 non-contiguous hectares spread about town, La Quercia is a touch larger than most estates in the Small Vineyards portfolio – but they still embody the spirit of our company from stem to stern. One reason is that, when it comes to picking by hand and personally escorting the wines from soil to bottle, Antonio is far from alone. While he remains the winemaker and enologist, ownership of La Quercia is shared with three of his lifelong friends - Elisabetta Di Berardino, Fabio Pedicone and Luca Moretti. So, when it comes to “all hands on deck”, La Quercia has four families lending assistance!

REGION

PUGLIA

The famous heel of the Italian boot, Puglia has a wine history dating back over 2000 years, when the Greeks first arrived on the scene. Surrounded by 3 seas (Adriatic, Mediterranean and Ionic), there are over 800 kilometers of coastline, and their marine breezes are critical for viticulture in this hot and arid location. Puglia’s winemaking zones correspond directly to its provinces: Foggia in the north, Bari and Taranto in the middle, and Brindisi and Lecce to the south. While olive groves are omnipresent (the region is responsible for almost half of Italy’s total olive oil production), Puglia’s provinces diverge when it comes to wines.

Beyond their history and geography, the delineation between north and south can be observed directly in their wine varietals. The upper extremity of Puglia shares the same latitude as Rome, and that area produces grapes (ie Montepulciano and Sangiovese) more commonly seen in Abruzzo or Tuscany. The south, on the other hand, is a world all its own, with a separate culture (including a Greek-influenced dialect), and varietals exclusive to those latitudes – most notably the thick-skinned Negroamaro and Primitivo.

Over the past few decades - and following a postwar period that saw a marked decline in quality winemaking - Puglia has gone through some major changes thanks to investments by the EU, a generation of conscientious producers, and a host of new regulations. Once focused only on quantity, the region now has winemakers bent on showcasing the unique terroir of Puglia, including the peninsula’s fascinating terra rosa soils. While it remains Italy’s largest volume producer of wine grapes (with less than 10% finished in the bottle) fresh investments from influential producers and a new generation of young, artisanal winemakers have helped boost Puglia out of Europe’s cellar and into the global spotlight.

PUGLIA IGT

While Puglia’s 5 growing regions and dozens of DOC’s lean heavily toward the traditional, there are always producers who seek the freedom of experimentation, and that is precisely where the Puglia IGT comes in. Wines purposely using varietals, percentages, terroirs, or aging techniques out of DOC bounds (for example, Palama’s ‘Metiusco’ blend of Negroamaro, Primitivo and Malvasia Nera in the Salento subregion) all fall into this category.

The Puglia IGT is a region-wide designation and since its introduction in 1995, it has become one of the most widely used of Italy’s 120+ IGT’s. Given the sheer volume of wine made in Puglia, this also means that today it’s one of the country’s most economically significant appellations. More than 50 grape varieties were listed when the production laws were last updated, with an even split between red and white grapes. This number is likely to increase over the years, as experimental winemakers continue to seek out new avenues. As is common for IGT titles, a mix of Italian classics and popular ‘international’ varieties (that have migrated from France over the years) are permitted.