Winemaker: Antonio Lamona
Generation: 2nd

La Quercia

Santapupa Pecorino Colli Aprutini IGT

Once widespread throughout Marche and Abruzzo, the Pecorino grape nearly went extinct in the mid-20th century before being rediscovered. Now experiencing a renaissance, this crisp, lush varietal is in high demand in Italy's restaurants and wine bars. Naturally high in both acidity and sugar content, Pecorino thrives in areas with high altitude and cool breezes. Enter La Quercia, situated in the windswept hills of the Teramo province overlooking the Adriatic Sea... Well-structured and approachable, this unoaked white is perfect for fans of Verdicchio and Vermentino!

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	Light yellow with silvery highlights
Nose	Apricot and tangerine with hints of fresh herbs and green olive
Palate	Generous, unoaked palate, driven by green apple and lemon pith
Finish	Fruit driven yet clean

VINEYARD & VINIFICATION

	12
Vineyard Location	Colli Aprutini IGT, Abruzzo
Vineyard Size	4 ha
Varietals List	100% Pecorino
Farming Practices	Organically farmed (non-certified), including dry-farmed; grapes picked by hand
Elevation	210 m
Soils	Medio impasto and argilloso
Maturation Summary	In Steel for 6 months and Bottled for 6 months
In Steel	6 months
Alcohol	13.5 %
Acidity	7 g/liter
Residual Sugar	3 g/liter
Annual Production	13,000 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’) DOCG, 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

ABRUZZO

Although winemaking in Abruzzo dates all the way back to the Etruscans in the sixth century BC, like many regions in Italy, it experienced a slump following WWII, when a marked decline in population led to a parallel decrease in the wine industry. In the 1980’s, however, Abruzzo began experiencing a renaissance - beginning with the creation of larger co-operatives and then expanding to include more boutique, family-owned estates. Today, fueled by the popularity of their mainstay Montepulciano grape, a new generation of quality-over-quantity winemakers are breathing additional life into the region.

Home to some of Italy’s wildest and most rugged terrain, Abruzzo stretches from the heart of the Apennines in central Italy to the Adriatic Sea, with two-thirds of the region covered by mountains. Eventually, this landscape of steep peaks (including the Gran Sasso, one of Italy’s highest at 9,554 feet) cascades down into a range of wide hills and the azure Adriatic coast. With more national parks and forests than any other region, Abruzzo has been called “the lungs” of Italy. Less frequented by foreign tourists, it also remains “old-school” or “untouched” in the best of ways when compared to popular destinations like Tuscany. The people are humble and warm-hearted, the local cuisine layered and fulfilling, and the summertime beaches populated mostly by their fellow Italians.

Abruzzo is made up of four different winemaking provinces, with the bulk of production occurring in Chieti, where 75% of the region’s vineyards are located. The remaining 25% are scattered throughout the (largely coastal) provinces of Pescara, Teramo, and L'Aquila. Fortuitously, the nearby mountains play a huge role in keeping inclement weather from the west at bay and in cooling down vineyards at night. Combined with 300 days of sun and constant, heat-mitigating breezes off the Adriatic, this results in a mild overall climate that remains highly amenable to viticulture and also more consistent year-round than most locales in Italy.

COLLI APRUTINI IGT

Established in 1995, the Colli Apruntini designation is one of several created in the 1990s, when the IGT program was first rolled out. While less strictly governed, it is actually analogous with Colline Teramane, meaning that everyday vines (like those of La Quercia) are grown alongside some of the very best in Abruzzo! Covering the hills of Abruzzo’s small Teramo province, it encompasses a wide range of wines, both white and red, from monovarietals to blends, although most tend to revolve around the local Montepulciano. That said, with the freedom it affords winemakers, a long list of non-traditional grapes – including international varietals – are permitted. These range from Bombino Bianco, Falanghina, and Sangiovese… all the way to Sauvignon Blanc and Syrah.