



FRANCOLI U.S.A.

PIETRA SALICE SALENTINO



Salice Salentino is primarily made with the Negroamaro grape which has been planted in the Salice Salentino region since the sixth century B.C. Negroamaro grapes are thick skinned and have a deep black and purple coloring. The DOC regulations allow for 20% Malvasia Nera which softens the tannins of the Negroamaro and adds beautiful aromatic qualities.

REGION: Minervino di Lecce, Puglia

APPELLATION: DOC

VARIETAL: 80% Negroamaro, 20% Malvasia Nera

ALCOHOL: 14%

AWARDS:

2015 Luca Maroni 90 points

WINEMAKING:

Soil Composition: Red soil on layers of calcareous rock

Vine Training Method: Apulian Alberello

Elevation: 450 ft.

Vine Exposure: North-South

Harvest Time: Mid-September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Malolactic Fermentation: Wood

Type of Aging Container: Oak

Type of Oak: Slovenian/Barrique

Length of Aging Before Bottling: 24 Months

Months Length of Bottle Aging: 4 Months

Organically Grown: Yes

TASTING NOTES:

Luminous ruby red color with an intense elegant and fruity nose of blueberry, hibiscus, and sage. The mouthfeel is smooth with a nutty almond finish.

FOOD PAIRINGS:

Pastas with red meat ragout, grilled meats, and aged cheeses

