



# FRANCOLI U.S.A.

## PIETRA SUSUMANIELLO

Susumaniello is one of the rarest grapes grown in all of Italy. It is grown almost exclusively in Salice Salentino and the areas surrounding Brindisi, in Southern Italy's Puglia region. Classic Susumaniello has a deep ruby hue and aromas of red berries and plums. The more concentrated version, such as this Pietra, has peppery notes as well as dark chocolate.



**REGION:** Minervino di Lecce, Puglia

**APPELLATION:** IGT

**VARIETAL:** 100% Susumaniello

**ALCOHOL:** 14%

### AWARDS:



2022 vintage Two Cups

Gambero Rosso

2018 vintage WineHunter

Rosso Award



### WINEMAKING:

Soil Composition: Medium textured calcareous clay, deep

Vine Training Method: Alberello (free standing)

Elevation: 220 feet

Exposure: North-South

Harvest Time: Third week of September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 22 days

Malolactic Fermentation: Wood

Type of Aging Container: Oak

Type of Oak: Slovenian/Barrique

Length of Aging Before Bottling: 24 months

Length of Bottle Aging: 6 months

Organically Grown: Yes

### TASTING NOTES:

Warm, soft, and enveloping with an initial hint of astringency.

### FOOD PAIRINGS:

Pastas with meat ragout and grilled meats such as oven baked lamb with potatoes.

