



# FRANCOLI U.S.A.



## PIETRA ANNA

Pietra beautifully blends Susumaniello, an autochthonous grape with ancient Dalmatian origins, with Primitivo, resulting in a delightful synthesis and expression of our territorial identity.

**REGION:** Salento, Puglia

**APPELLATION:** IGT

**VARIETAL:** 60% Primitivo, 40% Susumaniello

**ALCOHOL:** 14%

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### WINEMAKING:

Soil Composition: Medium-textured calcareous clay

Vine Training Method: Guyot

Elevation: 500-900 ft.

Vine Exposure: North-South

Harvest Time: Primitivo- Late August,  
Susumaniello- Late September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 5 Days at  
18 Celceus

Malolactic Fermentation: on fine less

Type of Aging Container: Stainless Steel

Length of Aging Before Bottling: 6 Months

Months Length of Bottle Aging: 4 Months

Organically Grown: Yes

### TASTING NOTES:

Rich ruby red color with an elegantly spicy and fruity nose of red fruit, currants, and sage. The palate is warm and velvety, with a slight astringent finish.

### FOOD PAIRINGS:

Tomato sauces, aged cheeses, and legume-based dishes

