



# FRANCÒLI U.S.A.



## PIETRA ROSATO

Negroamaro is perhaps the most important grapes grown in Puglia. It accounts for almost 70% of all grapes grown in the region. Negroamaro and Susumaniello build a fabulously luscious rose with a very silky, yet brightly acidic mouthfeel.

**REGION:** Puglia

**APPELLATION:** IGT

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

**ALCOHOL:** 12.5 %

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### WINEMAKING:

Soil Composition: Medium textured

calcareous clay, deep

Vine Training Method: Guyot

Elevation: 300 ft.

Vine Exposure: North-South

Harvest Time: Mid-September

Fermentation Container: Stainless Steel

Length of Alcoholic Fermentation: 20 Days

Type of Aging Container: Stainless Steel

Type of Oak: None

Length of Aging Before Bottling: 2 Months

Months Length of Bottle Aging: 1 Month

Organically Grown: Yes

### TASTING NOTES:

The color is a vibrant cherry red, with a bouquet of rich cherry, raspberry and candy bonbons, on the palate there is plenty of red fruit with a hint of basil

### FOOD PAIRINGS:

Short aged cheese, grilled poultry and shellfish.

