

Franco Serra Barbaresco

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barbaresco

CEPAGE: 100% Nebbiolo

WINEMAKING: 3 weeks maceration, 4 weeks stainless fermentation, 2 years Slavonian oak aging (20% new)

ALCOHOL BY VOLUME: 14.0%

AGING: 2 years Slavonian oak (20% new)

THE STORY

Franco Serra is a line of traditional and affordable wines from the Piedmont region of Northeast Italy. The wines are produced by the Sperone family at their family estate in Mombaruzzo, Asti. Four generations of winemaking expertise combined with passion for the land make these wines a fantastic journey into Italy's most renowned winegrowing region.



THE ADJECTIVES

OVERALL: Aromatic, full-bodied, dry, chewy

AROMAS / FLAVORS: Red fruit, dried flowers, violet, anise

MOUTHFEEL: Full

THE SELLING POINTS

Excellent value Barbaresco, potential for BTG

AWARDS: 92pts James Suckling

PAIRINGS: A rich complement to many foods, particularly meat/poultry

