

# Franco Serra Barbera d'Asti

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Asti

**CEPAGE:** 100% Barbera

**WINEMAKING:** Select grapes are hand harvested. Ten days of maceration and two weeks of fermentation in stainless steel at 75°F is followed by three months of bottle aging before release.

**AGING:** Three months in bottle

## 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:** Tasty, food friendly

**AROMAS / FLAVORS:** Cherry, floral, star anise

**MOUThFEEL:** Dry, medium-bodied

## THE SELLING POINTS

Great value, food-friendly wine

**PAIRINGS:** A very food friendly wine. Pairs well with hearty Italian fare and spicy dishes.

