

Franco Serra Pinot Noir

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Piemonte

CEPAGE: 100% Pinot Noir

WINEMAKING: Select grapes are hand harvested. Three weeks of maceration and four weeks of fermentation in stainless steel at 80°F is followed by three months of bottle aging before release.

ALCOHOL BY VOLUME: 13.5%

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: Bright, fresh and delicious.

AROMAS / FLAVORS: Bright cherry, rose petal and violet notes.

MOUTHFEEL: Dry and light-bodied.

THE SELLING POINTS

Elegant, great value wine.

AWARDS: 90pts James Suckling

PAIRINGS: Anything from fresh cheeses or spaghetti to grilled fish or braised lamb.

