

Franco Serra Barolo

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Barolo

CEPAGE: 100% Nebbiolo

WINEMAKING: Temperature controlled fermentation in stainless steel for four weeks with three weeks maceration. Aged three years in 20% new oak and three months in bottle prior to release.

AGING: Aged three years in 20% new oak and 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: Bold robust red wine

AROMAS / FLAVORS: Dried fruit, black pepper, rose petals

MOUTHFEEL: Full-bodied, dry, big round tannins, lively acidity

THE SELLING POINTS

Terrific value red from the Langhe's most renown DOCG

AWARDS: 93pts James Suckling

PAIRINGS: Rich dishes, red meat and aged cheeses. Truffles if you got 'em.

