

Franco Serra Gavi

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Gavi

CEPAGE: 100% Cortese

WINEMAKING: Choice grapes are harvested by hand and soft pressed. Fermentation, lasting four weeks, takes place under cool temperatures (60°F) in stainless steel tanks.

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: Great value, dry white wine!

AROMAS / FLAVORS: Sweet fruit and floral

MOUTHFEEL: Light-bodied, crisp and clean

THE SELLING POINTS

Fantastic value white wine!

AWARDS: 89pts James Suckling

PAIRINGS: Excellent by itself or with fresh cheeses, vegetarian hors d'oeuvres and grilled fish

