

# Franco Serra Langhe Nebbiolo

## THE FACTS

**COUNTRY:** Italy

**REGION:** Piedmont

**APPELLATION:** Langhe

**CEPAGE:** 100% Nebbiolo

**WINEMAKING:** Select grapes are hand harvested. Three weeks maceration is followed by four weeks of fermentation in stainless steel tanks at controlled temperatures. The wine is aged for six months in large oak barrels (20% new), and 3 months in bottle before release.

**AGING:** 6 months in oak barrels (20% new), 3 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:** Dried fruit, herbal, tannins

**AROMAS / FLAVORS:** Dried fruit, herb notes, fairly tannic, dry with bright acidity

**MOUTHFEEL:** medium full

## THE SELLING POINTS

Great value red!

**AWARDS:** 90pts Wine Enthusiast

**PAIRINGS:** Enjoy with aged cheeses, rich stews and full-flavored meats

