

FRANCO SERRA



Dolcetto d'Alba

Dolcetto d'Alba DOC, Piedmont, Italy

GRAPE VARIETY

100% Dolcetto

VINIFICATION

Select grapes are hand harvested. Three weeks of maceration is followed by four weeks of fermentation in stainless steel and three months of aging in bottle before release. No wood aging.

THE WINERY

Franco Serra is produced by the Sperone family who have been making affordable premium wines for four generations. In 1911, Antonio Sperone opened a small wine shop in Torino where he sold bulk wine directly to consumers. Unsatisfied with the quality and price of the local wine, Antonio started his own winery in Puglia and built a bottling facility in Torino. He was soon able to offer his customers quality wines at prices everyone could afford. Sadly, it had to close during WWII. The winery in Puglia survived the war and enabled Antonio's grandson Giacomo to open a new facility in 1965 near Milan where he produced vermouth, sparkling wines, spirits and fine wines. In 1983, the family purchased 75 acres of prime vineyards in Piedmont and built the current winery in the small town of Mombaruzzo just outside Monferrato.

TASTING NOTE

A pleasing nose redolent of violets and red currants mingles with hints of smoke. Light to medium bodied and dry, moderate acidity is framed by soft plum and blackberry finishing with a touch of almond.

FOOD PAIRING

A great food wine. Ideal with lighter dishes, ravioli and risotto.



THE MARCHETTI COMPANY

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