

FRANCO SERRA



Gavi

Gavi DOCG, Piedmont, Italy

GRAPE VARIETY

100% Cortese (a white grape variety grown predominantly in the southeastern region of Piedmont in the provinces of Alessandria and Asti).

VINIFICATION

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 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 closed 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

Light-bodied, crisp and clean with wonderful, sweet fruit and floral aromas. Dry and pleasant with soft fruit flavors, buoyant acidity and hints of minerality.

FOOD PAIRING

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



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