

FRANCO SERRA



Piemonte Bianco

Piedmont D.O.C., Italy

GRAPE VARIETY

100% Cortese

VINIFICATION

Grapes are harvested by hand from vineyards in Alto Monferrato. Fermentation lasts for four weeks in stainless steel at 60° F to preserve the fresh fruit aromas and flavors. After an additional three months rest in the bottle, the wine is ready for you to enjoy!

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

Fresh, crisp and dry with enticing flavors of green apple, peach and melon.

FOOD PAIRINGS

Serve chilled with rich preparations of chicken and fish.



THE MARCHETTI COMPANY

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