

# FRANCO SERRA



## Barbaresco

Barbaresco DOCG, Piedmont, Italy

### GRAPE VARIETY

100% Nebbiolo

### VINIFICATION

Grapes are hand harvested and macerated for three weeks followed by four weeks of fermentation in stainless steel at controlled temperatures. The wine is aged in 20% new oak barrels for two years and an additional three months after bottling.

### 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 was destroyed when the city was bombed in 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

Pale red brick color. Very aromatic with notes of dried flowers, violets and anise. Full-bodied and dry, but elegant with plump red fruit balanced by chewy tannin and bright acidity.

### FOOD PAIRING

A rich compliment to many foods, particularly meat or poultry dishes.

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2015 & 2014 Vintages