

# FRANCO SERRA



## Barolo Riserva

Barolo DOCG, Piedmont, Italy

### GRAPE VARIETY

100% Nebbiolo

### VINIFICATION

Temperature controlled fermentation in stainless steel for four weeks with three weeks maceration. Aged four years in 20% new oak and three years in stainless steel tanks until release.

### 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

Aromatic with notes of dried fruit, rose petals and tobacco. Full-bodied and dry with cherry, plum and earthy flavors balanced by big, smooth tannins and crisp acidity.

### FOOD PAIRING

Rich dishes, red meat and aged cheeses. Truffles if you got 'em.

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| 2015 | 92 | JAMES SUCKLING |
| 2016 |    |                |

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