

FRANCO SERRA



Langhe Nebbiolo

Langhe DOC, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

Select grapes are hand harvested. Three weeks maceration is followed by four weeks of fermentation in stainless steel at controlled temperatures. The wine is aged in 20% new oak barrels, for 6 months to 1 year depending on the vintage and three months in bottle before 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

Pungent dried fruit and herbal aromas. Dry and medium-full bodied with robust tannins, bright acidity and pretty red fruits.

FOOD PAIRING

Excellent with aged cheeses, rich stews and full- flavored meats.

90 JAMES SUCKLING.COM

2015 Vintage

89 JAMES SUCKLING.COM

2017 Vintage

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