

FRANCO SERRA



Monferrato Nebbiolo *Superiore* Monferrato DOC, Piedmont, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

The Monferrato region of Piedmont lies northeast of the Langhe, southeast of Asti. Here, the gentle hills have more white and calcareous soils than the Langhe, and the Mediterranean Sea has a greater influence than the Alps. Thus, Nebbiolo grown in this area produces slightly rounder, fruitier wines than in the Langhe. Select grapes are hand harvested from low yielding vines grown on moderately steep slopes. Four weeks maceration is followed by four weeks of fermentation in stainless steel tanks at controlled temperatures. The wine is aged for 18 months in a mix of barrique and large oak barrels, 20% new. It is aged for three more months in the bottle before release. Farmed and produced sustainably.

ESTATE

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

Dark red fruit with aromas of dried rose petals, graphite and fresh, ripe cherries, balanced by gentle tannins and just enough acidity for perfect food-pairing.

FOOD PAIRING

Pair with charcuterie, tomato-based pasta dishes, spicy sausages and Parmigiano Reggiano.



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