

FRANCO SERRA

Chardonnay Piedmont DOC, Italy



GRAPE VARIETY
100% Chardonnay

TASTING NOTE
Dry, with elegant body and harmonious structure. An intense, fragrant and fruity bouquet leads to notes of bread crust and green apple on the palate. Bright acidity and a hint of minerality complete the package.

FOOD PAIRING
Pair with vegetables, stuffed squash blossoms and grilled fish.

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