FRANCO SERRA

Pinot Noir

Piemonte DOC, Piedmont, Italy

GRAPE VARIETY
100% Pinot Noir

VINIFICATION
Select grapes are hand harvested. Three weeks of maceration and four weeks of fermentation in stainless steel at 80°F is followed by three months of bottle aging 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
Aromatic with rose petal and violet notes, this Pinot is light-bodied and dry, with bright cherry, strawberry, and raspberry flavors, followed by soft, silky tannins.

FOOD PAIRING
This is a versatile wine that will complement anything from fresh cheeses or spaghetti to grilled fish or braised lamb.

2022	**91**	**JAMES SUCKLING**
2021	**91**	**JAMES SUCKLING**
2020	**90**	**WINE ENTHUSIAST *Best Buy***

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