

FRANCO SERRA



Rosato

Piemonte DOC, Piedmont Italy

GRAPE VARIETIES

95% Barbera, 5% Dolcetto

VINIFICATION

After a light maceration with the skins for 12-18 hours the must is separated and cold fermented in stainless steel.

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

Elegant, light bodied and dry with young fruity, floral aromas, red berry and watermelon flavors balanced by bright, refreshing acidity.

FOOD PAIRINGS

This wine is best served with appetizers, first courses, fish and fresh cheeses. Also ideal as an aperitif. Serve chilled.

88 International Wine Review
2017 Vintage