

Franco Serra

*Barbera d'Asti DOCG*



Select grapes are hand harvested. Ten days of maceration and two weeks of fermentation in stainless steel at 75°F is followed by three months of bottle aging before release.

**Grape varieties :** Barbera

**Altitude :** 300m ASL

**Soil :** Calcareous (lime, chalk)

**Tasting notes :**

Brilliant ruby red with hints of crimson. Cherry and floral on the nose, with a hint of anise. Dry and medium bodied with ripe red fruit, bright acidity and smooth tannins. A very food friendly wine. Pairs well with hearty Italian fare and spicy dishes.

