

Franco Serra

*Langhe Nebbiolo DOC*



Select grapes are hand harvested. Three weeks maceration is followed by four weeks of fermentation in stainless steel tanks at controlled temperatures. The wine is aged for 6 months in large oak barrels (20% new), and 3 months in bottle before release.

Grape varieties : Nebbiolo

Altitude : 300m ASL

Vineyard age : Average of 25 years

Exposure : South

Soil : Calcareous (lime, chalk)

Tasting notes :

Pungent dried fruit and herbal aromas. Dry and medium-full bodied with robust tannins, bright acidity and pretty red fruits. Excellent with aged cheeses, rich stews and full- flavored meats.

Press Notes

James Suckling

2018

90 points

