

Franco Serra

Barbaresco DOCG



Grapes are hand harvested and macerated for three weeks followed by four weeks of fermentation in stainless steel at controlled temperatures. The wine is aged in 20% new oak barrels for two years and an additional three months after bottling.

Grape varieties : Nebbiolo

Altitude : 300m ASL

Soil : Calcareous (lime, chalk)

Tasting notes :

Pale red brick color. Very aromatic with notes of dried flowers, violets and anise. Full-bodied and dry, but elegant with plump red fruit balanced by chewy tannins and bright acidity. A rich complement to many foods, particularly meat or poultry dishes.

Press Notes

James Suckling

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93 points

