

Franco Serra

*Barolo DOCG*



Temperature controlled fermentation in stainless steel for four weeks with three weeks maceration. Aged three years in 20% new oak and three months in bottle prior to release.

Grape varieties : Nebbiolo

Altitude : 300m ASL

Exposure : South

Soil : Calcareous (lime, chalk)

Tasting notes :

Aromatic with notes of dried fruit and black pepper. Full-bodied and dry with a lively mouth feel. Ripe cherry, raisin and plum flavors balanced by big round tannins and crisp acidity. Rich dishes, red meat and aged cheeses. Truffles would be ideal!

Press Notes

James Suckling

2016	94 points
2015	92 points
2014	90 points

