

Franco Serra

*Gavi DOCG*



Vinification: Select grapes are harvested by hand and soft pressed. Fermentation, lasting four weeks, takes place under cool temperatures (60°F) in stainless steel tanks.

Grape varieties : Gavi

Tasting notes :

Light-bodied, crisp and clean with expressive fruit and floral aromas. Dry and pleasant with soft fruit flavors, balanced acidity and hints of minerality. Excellent by itself or with fresh cheeses, vegetarian hors d'oeuvres and grilled fish.

