

Franco Serra

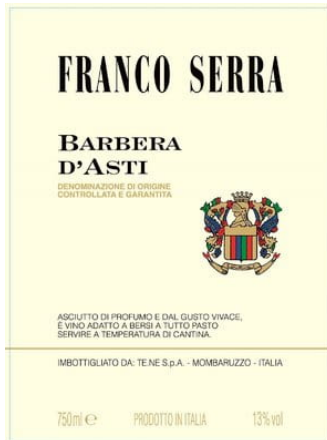
Barbera d'Asti DOCG

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.

Banville
Wine Merchants

www.banvillewine.com

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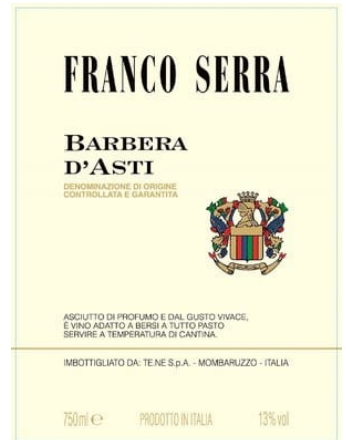
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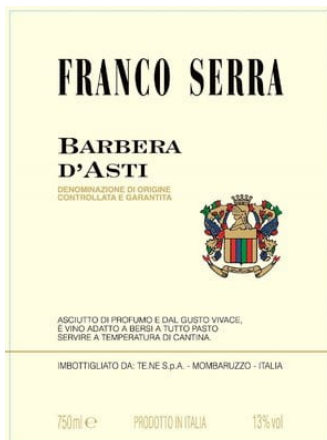
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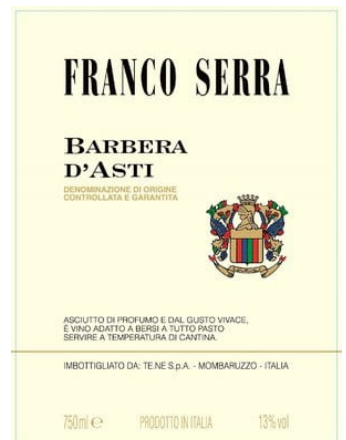
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