

Franco Serra

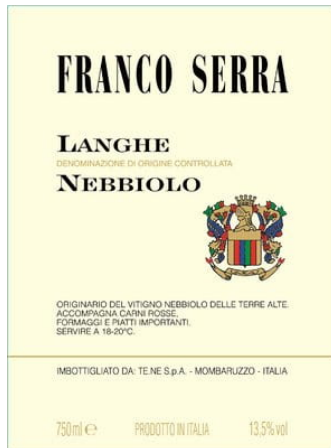
Langhe Nebbiolo DOC

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

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.

Banville
Wine Merchants

www.banvillewine.com

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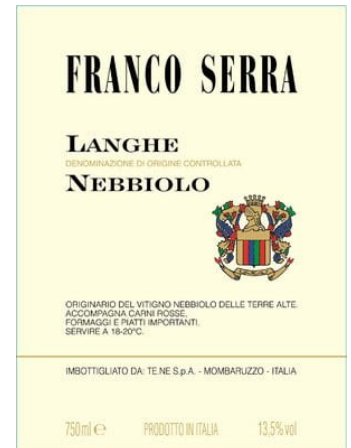
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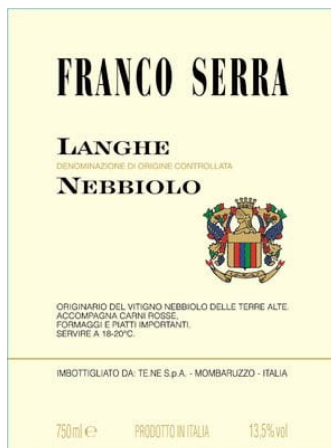
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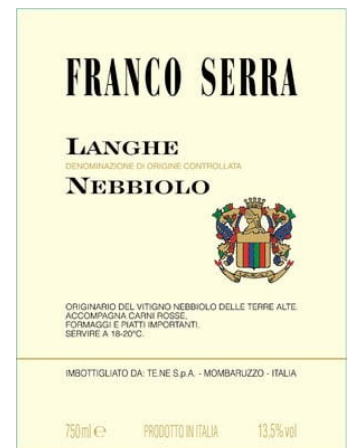
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