

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

**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!

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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