

FRANCO SERRA



Barbaresco

REGION

DOCG Barbaresco, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

Select grapes are hand harvested and macerated for a three week period followed by four weeks of fermentation in stainless steel at controlled temperatures. The wine is then aged in oak barrels, 20% of which are new, for a minimum of two years and aged an additional three months in bottle before release

FLAVOR PROFILE

A dry elegant, full-bodied red wine, rich in tannin. The nose is dried flowers, violets and anise. In the mouth it is spicy with a long, tannic, yet smooth finish.

SERVING SUGGESTIONS

A rich compliment to many foods, particularly, meat or poultry dishes.



Barbaresco 2008



Dec. 2011
Wine Spectator

2008

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