

FRANCO SERRA



BAROLO

REGION

DOCG Barolo, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

Temperature controlled fermentation for 14 days on the skins followed by three years aging in barrel and bottle.

FLAVOR PROFILE

Black pepper nose with dried fruit aromas. Medium bodied with a lively mouth feel. Cherry, raisin and plum flavors. This wine has a long finish with a bit of spice on the end.

SERVING SUGGESTION

Goes well with red meat and aged cheeses.

THE MARCHETTI COMPANY | SCOPERTA IMPORTING COMPANY, INC.

216 | 321 | 4162

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