

FRANCO SERRA



Dolcetto d'Alba

REGION

Dolcetto d'Alba DOC, Italy

GRAPE VARIETY

100% Dolcetto

VINIFICATION

Select grapes are hand harvested. Three weeks of maceration is followed by a four week fermentation period in stainless steel and three months of aging in bottle before release. No wood aging.

PROFILE

Ruby red color tending towards purple. The nose is pleasing and distinctive, light floral, red fruit aromas with hints of smoke. Soft with cranberry and raspberry fruit in the mouth with a touch of tobacco. Light to medium bodied with moderate acidity.

SERVING SUGGESTION

A great food wine. Ideal with meats, vegetables, ravioli and risotto, to name a few.

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