

FRANCO SERRA



Langhe Nebbiolo

REGION

DOC Langhe, Italy

GRAPE VARIETY

100% Nebbiolo

VINIFICATION

Select grapes are hand harvested. Then a three week maceration period is followed by four weeks of fermentation in stainless steel at controlled temperatures. Finally, the wine is aged in oak barrels of which 20% are new, for a minimum of 12 months and aged an additional three months in bottle before release.

FLAVOR PROFILE

Characteristic brick red color with herbal tea and floral aromas with hints of black olive tapenade and beeswax. In the mouth, savory olive and thyme quickly succumbs to the classic mouth-filling assertive Nebbiolo tannins, tempered by sweet lingering flavors of blueberries.

SERVING SUGGESTION

Excellent with strong, aged cheeses, rich stews and full flavored meats.

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