

Franco Serra Barbera d'Asti

THE FACTS

COUNTRY: Italy

REGION: Piedmont

APPELLATION: Asti

CEPAGE: 100% Barbera

WINEMAKING: Select grapes are hand harvested. Ten days of maceration and two weeks of fermentation in stainless steel at 75°F is followed by three months of bottle aging before release.

ALCOHOL BY VOLUME: 13.0%

AGING: Three months in bottle



THE STORY

Franco Serra is a line of traditional and affordable wines from the Piedmont region of Northeast Italy. The wines are produced by the Sperone family at their family estate in Mombaruzzo, Asti. Four generations of winemaking expertise combined with passion for the land make these wines a fantastic journey into Italy's most renowned winegrowing region.

THE ADJECTIVES

OVERALL: Tasty, food friendly

AROMAS / FLAVORS: Cherry, floral, star anise

MOUTHFEEL: Dry, medium-bodied

THE SELLING POINTS

Great value, food-friendly wine

PAIRINGS: A very food friendly wine. Pairs well with hearty Italian fare and spicy dishes.

