

FRANCO SERRA



Barbera d'Alba

REGION

Barbera d'Alba DOC, Italy

GRAPE VARIETY

100% Barbera

VINIFICATION

Select grapes are hand harvested. Macerated for a three week period followed by four weeks of fermentation in stainless steel at controlled temperatures. Aged in oak barrels, 20% of which are new, for a minimum of six months and aged an additional three months in bottle before release.

PROFILE

Ruby red color. Sweet spice, chocolate and red fruit aromas with hints of tobacco. Raspberry, strawberry flavors, medium bodied, light tannins and well balanced acidity.

SERVING SUGGESTIONS

A very food friendly wine. A great match for dishes made with tomato sauce; pasta and pizza. Also excellent with cured meats and cheeses.

SCOPERTA IMPORTING COMPANY | THE MARCHETTI COMPANY

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