



## “San Silvè” Barbera d’Alba D.O.C.

---

### *Vineyard*

In the Castellinaldo area with a southeast exposure, vineyards rise on mixed soils of sand and clay

---

### *Grape Variety*

100% Barbera

---

### *Production*

After a careful selection, the grapes undergo fermentation using traditional methods. Following a period in steel barrels, the wine is bottled and ready for sale after approximately 4 months

---

### *Characteristics*

Its aroma, as well as its color, evoke sour cherries and the scents of the undergrowth, with a delicate hint of spices. Its persistent yet soft flavor leaves a sensation of sweet and fleshy red fruit in the mouth

---

### *Pairings*

It pairs well with flavorful dishes and Piedmontese red meats. Excellent with soft, fatty cheeses and those with a not prolonged maturation

