



“Srëi” Barbera d’Alba SUPERIORE D.O.C.

Vineyard

The soil, rich in silt and sand, is generally exposed on the south and southeast slopes

Grape Variety

100% Barbera

Production

The wine takes its name from the hill called SRËI in Piedmontese dialect, where a vineyard dating back to the 1960s produces a selected and high-quality wine. It is vinified using traditional methods in steel barrels and aged for 6 months in French tonneaux and another 6 months in the bottle

Characteristics

The wine has an intense ruby red color when young, tending towards garnet red as it ages. Its aroma is pleasantly floral and intensely fruity, with cherry notes, but over time, it develops tobacco undertones. It has a dry and excellent structure when young, gaining elegance and balance with aging

Pairings

The wine pairs perfectly with warm appetizers, dry pasta, roasted red meats, and medium-aged cheeses, both hard and creamy



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