

MARCOBARBA



Barbabianca 2020

Still white wine

Grapes : Mainly Garganega, backed up by other known and unknown local varieties.

Vinification : Fermentation with native yeasts in concrete vats; aged for 9 months in the same fermentation vats, then bottled non-filtered and with minimum adding of sulphites, only 16 mg per litre.

From an exclusively biodynamic viticulture, interventions are reduced to the minimum and always in harmony with the vineyard needs.

Ingredients: grapes and territory. As simple as it is good.

MARCOBARBA

is an idea of Marco & the Barbaboyz
they take care of the vineyards and wine made at MENTI Giovanni, where they work and bottle
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