

# MARCOBARBA



## Barbabolla 2020

Semi-sparkling white wine

**Grapes :** Mainly Garganega (almost 90%), backed up by other white-grape local varieties of the territory: Glera, Trebbiano, Moscato and Riesling Italico.

**Vinification :** Fermentation with native yeasts; the wine is not filtered, and there is no sulphites added. The second fermentation is kickstarted in the bottle with must from dried grapes. No disgorgement.

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

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

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è un'idea di Marco & the Barbaboyz

loro si occupano delle vigne e del vino prodotto da MENTI Giovanni, dove lavorano ed imbottigliano.

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