

MARCOBARBA



Barbarossa 2020

Red wine

Grapes : Merlot, mainly, and other varieties such as Cabernet, Raboso and a few unknown ones.

Vinification : Fermentation with native yeasts in concrete vats, aged for 12 months in steel vats and bottled non-filtered with minimum adding of sulphites, only 19 mg per litre.

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.

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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