

# MARCOBARBA



## Barbabolla 2020

Semi-sparkling white wine

**Grapes:** A mix of white-grape local varieties of the territory, some known, others not so much.

**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.

It is produced by applying biodynamic viticulture's principles, interventions are minimized and vineyards' needs are fully respected.

**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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