

MARCOBARBA



Barbarossa 2020

Red wine

Grapes : A mix of red-grape varieties, both native of the territory and international. Some of them are known, others not so much.

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

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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