

# MARCOBARBA



## Barbabianca 2022

Still white wine

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

**Vinification :** Fermentation with native yeasts in concrete vats; it is aged for at least 6 months in the same fermentation vats, then it is bottled non-filtered and with minimum adding of sulphites.

**Ingredients:** grapes and terroir. 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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