

MARCOBARBA



Barbabolla 2021

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.

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.

Telephone: +39 33 55 94 93 49 - E-mail: info@marcobarba.wine

Address: via Dottor Bruzzo 24 - 36053 Gambellara – Italy