MARGOBARBA



Barbagraspa

White grappa

Grapes: Pomaces from the aromatic

grapes cultivated by the Barbaboyz,

which usually compose the Barbabolla base wine.

Distillation: Traditional continuous steam

system.

Ingredients: pomaces 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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