

MARCOBARBA



Barbaspuma 2019

Sparkling wine

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

Vinification: Metodo classico.
Refermentation of the base wine in bottle with native yeasts. The wine is a Brut, with a tirage of Passito must.

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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