

MARCOBARBA



Barbabianca 2023

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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