

# MARCOBARBA



## Barbabianco 2025

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

Telephone: +39 33 55 94 93 49 - E-mail: [info@marcobarba.wine](mailto:info@marcobarba.wine)

Address: via Dottor Bruzzo 24 - 36053 Gambellara - Italy