

MARCOBARBA

Barbabolla 2023

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.

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