

MARCOBARBA - BARBABIANCA

Veneto



APPELLATION: Vino d'Italia

BLEND: Garganega and local varieties

WINEMAKER: Marco Bertoldo

VINEYARD: _____

Grapes are sourced from abandoned wineries in the town of Madonna di Lonigo, between the Berici Hills and Gamballera. The vineyards have a combination of dark volcanic soils and white, mineral-rich sedimentary rock based soils. The vineyards contain a broad range of grapes including unidentified local varieties.

VITICULTURE: _____

Viticulture is biodynamic.

WINEMAKING: _____

The grapes are fermented with indigenous yeasts in large concrete vats. The wine is then aged in concrete for 9 months. It is bottled unfiltered with just 16mg/l of sulphites added.

WEBSITE: <https://www.marcoarba.wine/en/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Crisp and full of energy, Barbabianca balances the driving acidity of fresh lemon and lime with fleshier fruit characters. There's red apple and pear, and a touch of elderflower floral notes – essential summer drinking.