















BORGO FAVERI WHITE WINE

Denomination: White - BIODYNAMIC

Grapes: white grapes

First year of production: 2019 Italy Area:

the vineyard

Soil type: clayey

Altimetry and exposure: 50 mt a.s.l. - south-east exposure

Vineyards age: 20 years Yield: 180 q/ha Breeding system: tendone Harvest: hand picking

the cellar

Vinification: in white Volume: 11,5% vol. Sugar: 5 g/l

the tasting

Colour: pale straw yellow

Flavour: aromatic with golden apple and dried fruit

Taste: medium body, delicate and pretty dry on the finish

the service

Food pairing: nice aperitif, every kind of seafood, raw, boiled or

grilled, chicken and fresh aromatic cheese











