

BURGUM NOVUM CABERNET RISERVA



Since 1989 the “Burgum Novum” label represents the premium wines of Castelfeder. These wines are the maximum expression for the intense work and care from the vineyard to the vinification and are grown in the most prestigious vineyards in Alto Adige. This Sauvignon is the new addition to our “Burgum Novum” line.



Alto Adige Doc



Selected vineyards with loamy soils of the beautiful slopes in Egna, in Bassa Atesina.



Guyot



Chalk gravel moraine soil with different sand contents and loam



Handharvest, cold mazeration for 12h, fermentation at a constant temperature of 26-28° C for about 10 days in open barrels (during fermentation the must is kept in contact with the skins through circulation pumping) pressing of the grapes, clarification through natural gravity settling of the sediments. Fermentation for 18 months in barrique through the malolactic process. After that, the wine is left to age for 6 months in steel and 12 months in bottle.



5+ years



A deep garnet-red color, this wine exhibits understated aromas of cherries, cassis and wild berries. Forceful yet round in flavor, its impressive depth and elegance persist throughout its lingering finish. An excellent accompaniment to pork, veal, or beef, lamb, poultry, game or game birds, as well as cheeses.



Alcohol: 13,5 % Vol.

Acidity: 5.5 g/l

Residual sugar: 1,8 g/l