

BURGUM NOVUM CHARDONNAY 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 around the town of Magrè and Cortaccia in Bassa Atesina



Guyot



Loamy moraine soil with high chalk content



Handharvest, cold mazeration for 12h and 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



4+ years



A brilliant straw yellow with green reflections; this wine is distinguished by its shimmering colour and distinctive bouquet of hazelnuts, ripe, tropical and summer fruits, and light toasty aroma. On the palate, it is chewy, firm and well-proportioned, its depth and elegance lasting throughout its extended finish. Outstanding with starters, seafood, poultry, pork or veal dishes.



Alcohol: 14,5 % Vol.

Acidity: 5.3 g/l

Residual sugar: 3,0 g/l