



BURGUM NOVUM SAUVIGNON 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 Cortaccia i 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 12 months in 50% Tonneaux and 50% in steel tanks through the malolactic process. After that, the wine is left to age for 12 months in steel and 12 months in bottle



4+ years



This wine shows a mineral bouquet with a light hint of the typical fumè note given by the tonneaux aiging. In addition to the tropical notes, we find vegetal notes of nettle and elderflowers. On the palate, the wine is fullbodied and salty with a good acidity and an elegant and persistant aftertaste.



Alcohol: 13,5 % Vol.

Acidity: 6 g/l

Residual sugar: 3,0 g/l