Castelfeder

WEINGUT • TENUTA

BURGUM NOVUM CHARDONNAY RISERVA



Since 1989, the Burgum Novum label represents the premium wines of Castelfeder. These wines are the maximum expression of intense work and care from the vineyard to the cellar, grown in the most prestigious vineyards in South Tyrol. After a careful aging process in small oak barrels for 18 months, all Riserva wines age for another 12 months in the bottle before being released.

The Chardonnay Riserva together with the Pinot Nero Riserva is called on of the top wines of Castelfeder. It stands out with its elegance, depth and structure. Pairs well with roasted fish, white meat, mushrooms. Bright strawyellow colour, notes of apple, almond and hazelnut, delicate toasting flavour, full-bodied, well-balanced acidity, powerful, long-lasting finish.



I Selected vineyards in the Bassa Atesina region
I Guyot on limestone gravel soil
I Manual harvest, fermentation in stainless steel,
maturation in barrique for 18 months, in stainless steel
for 6 months, in bottle for 12 months



www.castelfeder.it