



## **Chardonnay Riserva "Burgum Novum"**



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally The fermentation takes place in French oak barrels through the malolactic process. After that, the wine is left to mature for 12 months.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)



## **Chardonnay Riserva "Burgum Novum"**



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally The fermentation takes place in French oak barrels through the malolactic process. After that, the wine is left to mature for 12 months.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)



## **Chardonnay Riserva "Burgum Novum"**



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally The fermentation takes place in French oak barrels through the malolactic process. After that, the wine is left to mature for 12 months.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)



## **Chardonnay Riserva "Burgum Novum"**



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally The fermentation takes place in French oak barrels through the malolactic process. After that, the wine is left to mature for 12 months.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)



## **Chardonnay Riserva "Burgum Novum"**



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally The fermentation takes place in French oak barrels through the malolactic process. After that, the wine is left to mature for 12 months.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)



## **Chardonnay Riserva "Burgum Novum"**



VINIFICATION The grapes were softly pressed, clarified through natural gravity settling of the sediments and finally The fermentation takes place in French oak barrels through the malolactic process. After that, the wine is left to mature for 12 months.

TASTING NOTES 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.

Imported by Bacchanal Wine Imports  
[www.bacchanalwines.com](http://www.bacchanalwines.com)