

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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CHARDONNAY RISERVA „BURGUM NOVUM“

ALTO ADIGE DOC



VARIETY CHARDONNAY

VINEYARD The selected vineyards for this Chardonnay are located on the slopes around the towns of Margè and Cortaccia. The favourable location of the vineyards, the ideal sunshine, and the good ventilation of the berries assures excellent quality of the grapes of this variety.

TRELLISING SYSTEM 2 main growing systems: Pergola and Guyot; 3-500 -7000 vines/hectare. The age of the vines varies from 3-8 years on the modern Guyot system to 50 years on the traditional Pergola.

SOIL PROPERTIES Loamy moraine soil with high chalk content

YIELD 55 hl/ha

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.

SERVING TEMPERATURE 12° - 14°C

SHELF LIFE 4+ years

WINE ANALYSIS	Alcohol	14.5 % by Vol.
	Acidity	5.3 g/l
	Residual sugar	3.0 g/l