

BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

10 MIDLAND AVENUE - SUITE 200

PORT CHESTER - NY 10573

TEL. 1-914-303-3316

FAX 1-775-317-5385

www.bacchanalwines.com - fp@bacchanalwines.com



CABERNET RISERVA „BURGUM NOVUM“

ALTO ADIGE DOC



VARIETY CABERNET

VINEYARD These grapes grow on the gently warmed loamy soils of the beautiful slopes in Egna.

TRELLISING SYSTEM The young vines on Guyot-system (7-9 years old) allow a perfect quality management and production control. The favourable area, combined with tender care of the vineyard, offer the best conditions for an optimal production of these variety.

SOIL PROPERTIES Chalk gravel moraine soil with different sand contents.

YIELD 55 hl/ha

VINIFICATION The grapes are destemmed and fermented at a constant temperature of 26-28° C for about 10 days in stainless steel tanks. During fermentation the must is kept in contact with the skins through circulation pumping. In this way, we achieve ideal results with the colouring from the skins and emphasize the fruitiness of the wine. After the fermentation the wine is aged in French oak for 18 months.

TASTING NOTES A deep garnet-red color, this wine exhibits understated aromas of cherries, cassis and wild berries. Forceful yet round in flavour, its impressive depth and elegance persist throughout its lingering finish. An excellent accompaniment to pork, veal, or beef, lamb, poultry, game or game birds, as well as cheeses.

SERVING TEMPERATURE 20° - 22°C

SHELF LIFE 5+ years

WINE ANALYSIS	Alcohol	13.5 % by Vol.
	Acidity	5.5 g/l
	Residual sugar	1.8 g/l