



## **Cabernet Sauvignon Riserva "Burgum Novum"**



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.

Imported by Bacchanal Wine Imports  
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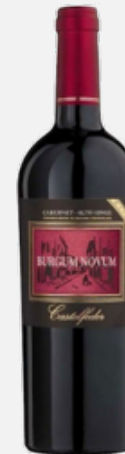
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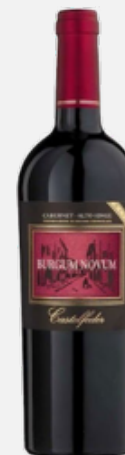
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