



TASTING NOTES

A very serious run at the finest wines from Pinot Nero / Pinot Noir in the world. Very intense red fruit concentration, strong yet balanced tannic structure with notes of vanilla and toffee complimenting the finish.

Castelfeder

Pinot Nero Riserva Burgum Novum

COUNTRY ABV
Italy 14%

REGION VARIETALS
Trentino-Alto Adige Pinot Nero

APPELLATION
DOC Alto Adige

WINERY

To enter into the world of Castelfeder is to soar across an unspoken threshold into the lush valleys of the high Adige River. Driving from Lake Garda, from Veneto, through Trentino, you discover yourself, without warning, in what feels, sounds, and tastes like German wine country. Gunther Giovanett took over the family business in 1989 after his father retired from the daily operations of the winery he founded in 1970. Located in the center of Neumarkt, in the South Tyrol region of Italy, the Giovanett family produces a range of unique wines. Now into their third generation, Gunther and his son Ivan are gaining a better understanding of the special micro-climates that exist in the Alto-Adige and South Tyrol regions.

CULTIVATION

In 1989 the "Burgum Novum" label was created to represent the premium wines of Castelfeder. The Pino Nero Riserva is from selected vineyards with southwest exposure located in Gleno at 400-850 meters in Bassa Atesina, one of the most promising areas for Alto Adige Pinot Noir production. Hand harvest, cold maceration for 12 hours.

VINIFICATION

Fermentation at a constant temperature of 26-28° C for about 10 days in open barrels (during fermentation the must is kept in contact with the skins through circulation pumping), pressing of the grapes, clarification through natural gravity settling of the sediments. Fermentation and aging for 18 months in barrique after the malolactic process.

AGING

Aged for 6 months in steel and 12 months in bottle.

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