
Castelfeder “Burgum Novum” Pinot Nero Riserva Alto Adige DOC

Winery: Castelfeder

Category: Wine – Still – Red

Grape Variety: Pinot Nero

Region: Cortina/ Alto Adige/ Italy

Vineyard: Selected vineyards with southeast exposure in the Bassa Atesina region

Winery established: 1969

Feature: Sustainable



Product Information

Soil: Clay soil with different contents of limestone

Age of vines: The age varies: 18+ years on modern Guyot system, 70+ years on traditional Pergola system.

Vinification: Manual harvest. 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 skin through circulation pumping. All single vineyards are fermented separately, aged in French oak barrels for 18 months and another 12 months in the bottle before being released.

Yield: 50 hl/ha.

Tasting Note: Since 1989 the Burgum Novum label represents the premium wines of Castelfeder. These wines are the maximum expression of intense work and care from the vineyard to the cellar, grown in the most prestigious vineyards in South Tyrol. Ruby red color, notes of sour cherries and ripe berries, scents of vanilla, well-balanced acidity, elegant structure, long-lasting finish.

Producer Information

A true family business started in 1969 by Alfons Giovanett. The winery is now run by his son Günther who took over the management of the winery in 1989 and at the same time, relocated the operations to the small village of Cortina/ Kurtinig in the very south of Alto Adige. Today the Castelfeder Winery is in the middle of South Tyrol's southernmost vineyards, where mostly white grape varieties flourish. The administrative office however is still located in the historical center of Egna/Neumarkt. The purchase of new vineyards and close collaboration with other winegrowers in the area offer Günther new possibilities of producing great wines through careful selection of the best production areas and focused cultivation of choice varieties; a job he performs with enthusiasm. His two children are continuing the family business, Ivan as the head winemaker and director of viticulture/ production and Ines as the sales and marketing manager.

The vines thrive in the special alpine terroir with different elevations, exposures, diverse soil types and a variation of microclimates. Overall, the area is influenced by Mediterranean climate that bursts 300 days of sun per year. Today Castelfeder cultivates 173 acres of vineyards over a 30 km stretch from Merano to Salorno. 70 % are white varieties with a concentration on Chardonnay, Pinot Bianco, Pinot Grigio and Sauvignon. The remaining 30 % are red grape varieties, and here the Pinot Noir is clearly in the focus. Since 2011 the family is also dedicated to the Mosel region of Germany, cultivating the steep slope Riesling vineyard Sorentberg. Despite new challenges such as

Artisanal Cellars
artisanalcellars.com
info@artisanalcellars.com



ARTISANAL CELLARS

climate change, market expansion and new trends in the wine industry, the family has managed to balance between tradition and modernity, with great sensitivity.