



Markus Prackwieser
Gump Hof

Renaissance

PINOT NOIR Riserva



Grape variety	Pinot Nero
Appellation	Alto Adige DOC
Winegrowing region	southern Valle Isarco at the foot of the Sciliar massif at an altitude of 500–550 m
Soil	calcareous morainic soils on solid quartz porphyry
Slope	50–55%
Trellis system	wire-trained
Vines per hectare	8,000
Harvesting period	mid of September
Yield	40 hl/ha

Vinification

cold maceration for one week;
afterwards fermentation in steel tanks for two weeks
(40% whole clusters)

Ageing

malolactic fermentation and 18 months of ageing in barrique
(50% new barrels);
thereupon assemblage and six months of maturation
in big oak casks;
bottling in September 2021.

Technical data

Alcohol content	13.5% vol.
Total acidity	5.4 g/l
Residual sugar	0.3 g/l

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