



Markus Prackwieser
Gump Hof

Renaissance

SAUVIGNON BLANC Riserva



Grape variety	Sauvignon Blanc
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	50–70%
Trellis system	pergola and wire-trained
Vines per hectare	4,500 – 7,500
Harvesting period	end of September
Yield	50 hl/ha

Vinification
short maceration
followed by gentle pressing
and fermentation in wooden cask (tonneau)

Ageing
maturation for 12 months
on the gross lees in wooden casks (tonneau)
and afterwards for one year in steel tanks on the fine lees

Technical data	
Alcohol content	14.0 % vol.
Total acidity	6.7 g/l
Residual sugar	0.5 g/l

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