



Markus Prackwieser
Gump Hof

TANDARADEI



GRAPE VARIETY: 50% Pinot Bianco,
35% Sauvignon blanc, 15% Gewürztraminer

LOCATION: southern Isarco Valley at the foot of
the Schlern massif at an altitude of 400–550 metres
above sea level

SOIL: chalky moraines on solid quartz porphyry

SLOPE: 50–70%

TRAINING METHOD: pergola and trellis

VINES PER HECTARE: 4,500–7,500

HARVEST: beginning of December

YIELD PER HECTARE: 15 hl/ha

VINIFICATION: the grapes wither on the vine and
are pressed in December, followed by very slow
spontaneous fermentation in small wooden casks

STORAGE: in small wooden casks for 2 years

ANALYTICAL VALUES: alcohol 11.5% vol.,
total acidity 8 g/l, residual sugar 200 g/l