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Gump Hof

RENAISSANCE PINOT BLANC RISERVA 2012



GRAPE VARIETY: Pinot Blanc

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 October

YIELD PER HECTARE: 50 hl/ha

VINIFICATION: gentle pressing followed by fermentation in wooden barrels (*tonneaux*)

STORAGE: in wooden barrels (*tonneaux*) on the first lees for 1 year then in stainless steel tanks on the fine lees for 10 months

ANALYTICAL VALUES: alcohol 14% vol., total acidity 6.4 g/l, residual sugar 1.8 g/l