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Gump Hof

# Renaissance

SAUVIGNON BLANC Riserva 2020



|                           |   |
|---------------------------|---|
| <b>Grape variety</b>      | Sauvignon Blanc   |
| <b>Appellation</b>        | Alto Adige DOC  |
| <b>Winegrowing region</b> | southern Valle Isarco<br>at the foot of the Sciliar massif<br>at an altitude of 500–550 m |
| <b>Soil</b>               | calcareous morainic soils<br>on solid quartz porphyry                                     |
| <b>Slope</b>              | 50–70%  |
| <b>Trellis system</b>     | pergola and wire-trained  |
| <b>Vines per hectare</b>  | 4,500 – 7,500   |
| <b>Harvesting period</b>  | mid of September  |
| <b>Yield</b>              | 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

|                       |             |
|-----------------------|-------------|
| <b>Technical data</b> |             |
| Alcohol content       | 13.5 % vol. |
| Total acidity         | 7.0 g/l     |
| Residual sugar        | 0.8 g/l     |