



Markus Prackwieser  
Gump Hof

# Renaissance

WEISSBURGUNDER Riserva 2019



<b>Grape variety</b>	Pinot Bianco
<b>Appellation</b>	Alto Adige DOC
<b>Winegrowing region</b>	southern Valle Isarco at the foot of the Sciliar massif at an altitude of 400–550 m
<b>Soil</b>	calcareous morainic soils 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>	beginning of October
<b>Yield</b>	50 hl/ha

## Vinification

gentle pressing of the grapes  
followed by 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	14.5% vol.
Total acidity	7.2 g/l
Residual sugar	1.4 g/l

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