



Markus Prackwieser
Gump Hof

Renaissance

WEISSBURGUNDER Riserva 2022



Grape variety	Pinot Bianco
Appellation	Alto Adige DOC
Winegrowing region	southern Valle Isarco at the foot of the Sciliar massif at an altitude of 400–550 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

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	6.2 g/l
Residual sugar	1.2 g/l

Markus Prackwieser - Gump Hof

Strada di Fiè 11 – Novale di Presule, I-39050 Fiè allo Sciliar, info@gumphof.it, www.gumphof.it