



Markus Prackwieser  
Gump Hof

# Praesulis

## SAUVIGNON BLANC 2019



<b>Grape variety</b>	Sauvignon Blanc
<b>Appellation</b>	Alto Adige DOC
<b>Winegrowing region</b>	southern Valle Isarco at the foot of the Sciliar massif at an altitude of 450–550 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>	end of September
<b>Yield</b>	55 hl/ha

### Vinification

short maceration  
followed by gentle pressing of the grapes  
fermentation in steel tanks  
and 1/3 in wooden casks (tonneau)

### Ageing

maturation on the fine lees in steel tanks  
and 1/3 in wooden casks (tonneau) for 8 months

### Technical data

Alcohol content	14.0% vol.
Total acidity	6.8 g/l
Residual sugar	1.8 g/l

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