



Markus Prackwieser
Gump Hof

Sauvignon

MEDIAEVUM 2022



| | |
|---------------------------|---|
| Grape variety | Sauvignon Blanc |
| Appellation | Alto Adige DOC |
| Winegrowing region | southern Valle Isarco at the foot of the Sciliar massif at an altitude of 450–550 m |
| Soil | calcareous morainic soils on solid quartz porphyry |
| Slope | 50–70% |
| Trellis system | pergola and wire-trained |
| Vines per hectare | 4,000 – 7,500 |
| Harvesting period | beginning of September |
| Yield | 65 hl/ha |

Vinification

gentle pressing of the grapes
followed by the fermentation in stainless steel tanks

Ageing

maturation on the fine lees in steel tanks for 7 months

Technical data

| | |
|-----------------|-------------|
| Alcohol content | 13.5 % vol. |
| Total acidity | 6.5 g/l |
| Residual sugar | 1.8 g/l |

Markus Prackwieser - Gump Hof

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