



"Tradition can be trusted." Grapes have been grown and wine has been pressed at the Prackfol Farm since as early as the XVIIth century. That's not by chance. Conditions here are ideal for the production of wines of excellent quality, marked by a freshness and mineral vivacity that speak of the nearby peaks of the Dolomites.

Patrick Planer, vintner

Südtiroler Sauvignon Prackfol

Wine

- Südtiroler Sauvignon Prackfol
- Denomination: DOC Alto Adige
- Variety: 100 % Sauvignon Blanc
- Vintage: 2013
- Yield: 56 hl/ha

Area of Production

- Township: Fiè allo Sciliar, Alto Adige, the Dolomites
- Locality: Aica di Sotto
- Altitude: 550 - 650m AMSL
- Gradient: 50 - 70%
- Exposure: South - South-West



Südtiroler Sauvignon



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The village of Aica di Fiè lies on the sunny side of the slopes of the Valley of Tires, halfway between the Dolomite massifs of the Sciliar and the Catinaccio. Cool nights immediately followed by torrid days - as determined by the region's majestic and often snow-capped peaks - along with the morainic soil that rests on Alto Adige's porphyritic shelf offer the very finest conditions for the highest quality of viticulture.

It's here in this corner of Alto Adige that the Prackfol Farm is situated, and it's not by chance that it boasts a century-long tradition of winemaking. The steep slopes of its "Leitn" and "Rachtl" vineyards enjoy a south-southwest exposure and are bathed by the rising currents of hot air that originate in the valley of Bolzano. Their unusually deep morainic terrain is remarkably rich in minerals that lend their note to the distinctive taste of Sauvignon Prackfol. The soil's magnesium levels are especially high and augment the bouquet of this highly refined wine.

Character

COLOR: pale yellow with light green highlights

AROMA: rich, complex bouquet of tropical fruits, flint and elderberry flowers. Fresh, pleasant notes of citrus fruits and lemon balm.

TASTE: the typically mineral quality of this Sauvignon makes it particularly seductive and convincing. Its fruity yet velvety aromas render it refined and elegant, with a pleasant, lingering finish.

Pairings

Vino fresco e molto versatile, ottimo accompagnamento per antipasti, piatti a base d'asparagi e di pesce. Molto gradevole assieme ai formaggi freschi altoatesini.

Vinification

Manual harvesting and grape selection. Short maceration. Slow fermentation at controlled temperature and five months maturation on light lees in stainless steel tanks.

SERVING TEMPERATURE: 10 - 12 °C

AGING: 6 - 8 years

Technical Specifications

- Alcohol gradation: 14.5% vol.
- Residual sugar: 2.3 g/l
- Total acidity: 6.4 g/l
- pH: 3.3
- Harvest: October 18, 2013
- Average temperature: 10.9 °C



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