



VINITY  
WINE COMPANY

## Gump (Gumphof) Mediævum Vernatsch (Schiava)

**Appellation:** Südtirol Alto Adige DOC

**Type:** Red, dry

**Varietal:** 100% Vernatsch (Schiava)

### Tasting Notes

**Color:** Bright ruby red.

**Bouquet:** Violet and hibiscus florals float over black cherries and red berries, soft spices and earthy mineral notes.

**Taste:** Light tannins and fresh acidity make this an easy drinking, year-round red. Cherry is the dominant fruit but this is more remarkable for the delicate savoriness. The finish is reasonably long with hints of tobacco, smoke, and alpine mint.

**Alcohol:** 13%.

**Total Acid:** 4.9 g/l.

**Residual Sugar:** 1.8 g/l.

**Serving Temperature:** 14-16° C (57-61° F)

### Pairing

Perfect for light lunch or warm-day dishes. It goes well with classics of the Südtirol dumplings (vier käse knödel, vier käse knödel), Speckknödelsuppe, bacon, Schüttelbrot and cheese. The Schiava varietal creates light wines, with low tannin and low alcohol making a perfect wine for luncheons or afternoons on the patio.

### Vineyard Notes

**Location:** South edge of the Eisacktal (Isarco Valley) at the foot of the Sciliar massif.

**Altitude:** 400-480 meters (1,300-1,550 feet) a.s.l.

**Soil:** Calcareous moraines on solid quartz porphyry.

**Slope:** 50-60%

**Training:** Pergola and trellis

**Density:** 4,500 vines/ha.

**Yield:** 75 hl/ha.

### Winemaking Notes

**Harvest:** End of September.

**Vinification:** A short period of cold maceration, then fermentation in steel tanks for one week.

**Aging:** Malolactic fermentation and aging occur in stainless steel tanks (2/3s) and botte grande – large Slavonian oak casks – (1/3). The resulting wines are blended and bottled.



*Gumphof (or, the winery Gump) is nestled in the steep slopes at the entry of the Isarco Valley and its vineyards stretch from an altitude of 350 to 550 metres (1,150-1,800 feet) above sea level. The five hectare (ten acres) are planted with Pinot Blanc, Sauvignon, Gewürztraminer, Schiava and Pinot Noir wines.*

*The Prackwieser family has owned the Gump Hof for more than 200 years. The building itself, however, goes as far back as 1546. Markus discovered his passion for wine in the mid-90s and took over the family heirloom from his father in the year 2000. His wines have been sought after both nationally and internationally, especially his outstanding Praesulis Selection wine range. The name Praesulis derives from the nearby Castle of Presule.*