VINITY
WINE COMPANY

Gump (Gumphof)
Praesulis Pinot Noir

Appellation: Südtirol Alto Adige DOC

Type: Red, dry

Varietal: 100% Pinot Noir

Tasting Notes

Color: Bright ruby red with light violet rim.

Bouquet: Intense aroma of red and black berries, light notes of cherry, a touch of blood orange, with pepper and toast nuances.

Taste: Juicy red berries and black cherry on the palate, dark chocolate, balsamic, and leather, with fresh, well-integrated tannins that are soft and pleasing. There is a nice mineral note that blends very harmoniously on the finish.

Alcohol: 14%.

Total Acid: 5.4 g/l.

Residual Sugar: 0.5 g/l.

Serving Temperature: 16-18° C (61-65° F)

Pairing

Game, wildfowl, veal scallopini, rabbit, roasted meats, rognon à la moutarde, and hard cheeses.

Vineyard Notes

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

Altitude: 500-550 meters (1,640-1,800 feet) a.s.l.

Soil: Calcareous moraines on solid quartz porphyry.

Slope: 50–55%

Training: Pergola and trellis

Density: 8,000 vines/ha.

Yield: 45 hl/ha.

Winemaking Notes

Harvest: End of September.

Vinification: One week of cold maceration, then fermentation and maceration in steel tanks for two weeks.

Aging: 12-months in barriques.

Trentino-Alto Adige

MAR ADRIÁTICO

MAR TIRRENO

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.