



VINITY  
WINE COMPANY

## Gump (Gumphof) Praesulis Weissburgunder

**Appellation:** Südtirol Alto Adige DOC

**Type:** White, dry

**Varietal:** Weissburgunder (Pinot Bianco)

### Tasting Notes

**Color:** Straw yellow with bright yellow-green highlights.

**Bouquet:** White orchard fruit, complex citrus and herbal notes, chamomile, alpine herbs, and a chalky minerality.

**Taste:** Crisp pear, green apple, white flowers, melon, and sweet herbs. There is enticing wiff of smoky minerality and a long, juicy finish.

Alcohol: 14.5%.

**Total Acid:** 6.3 g/l.

Residual Sugar: 1.2 g/l.

**Serving Temperature:** Chilled 12-14° C (54-57° F)

### Pairing

Fish dishes, seafood, tender light meats, sauteed kale, roasted squash, lentils, shellfish, sushi, and sashimi.

### Vineyard Notes

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

**Altitude:** 450–550 meters (1,475-1,800 feet) a.s.l.

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

**Slope:** 50–65%

**Training:** Pergola and trellis

**Density:** 4,500–7,500 vines/ha.

**Yield:** 55 hl/ha.

### Winemaking Notes

**Harvest:** Mid-September.

**Vinification:** Gentle pressing followed by fermentation in stainless steel tanks (2/3s) and large tonneau (1/3).

**Aging:** 10-months on fine lees in stainless steel tanks (2/3s) and large tonneau (1/3).



***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.*