



VINITY
WINE COMPANY

Gump (Gumphof) Renaissance Pinot Noir Riserva

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: 13.5%.

Total Acid: 5.4 g/l.

Residual Sugar: 0.3 g/l.

Serving Temperature: 18 to 20° C (64 - 68° F)

Pairing

This Pinot Noir is perfectly suited wine to pair with a wide variety of food because of its bright acidity, complexity, and rich fruit character. It is one of the few varietals that pairs well with either a delicate, poached salmon or a rich, braised duck breast.

Vinyard 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: Trellis

Density: 8,000 vines/ha.

Yield: 40 hl/ha.

Winemaking Notes

Harvest: Mid-September.

Vinification: One week of cold maceration, then then fermentation and two weeks mash-time in steel tanks (40% as whole bunches).

Aging: 18-months fermentation and aging in barriques (50% new wooden barrels) and then blended and stored for 6 months in large wooden barrels before bottling.



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.