

Gump (Gumphof) Renaissance Weissburgunder Riserva

Appellation: Südtirol Alto Adige DOC

Type: White, dry.

Varietal: Weissburgunder (Pinot Bianco, Pinot Blanc)

Tasting Notes

Color: Straw yellow with bright yellow-green highlights.

Bouquet: Citrus, apricot, complex floral and herbal notes, with a brisk minerality.

Taste: Powerful and impressive crisp, white orchard fruit, a light citrus zest and a delicate mineral salinity which lasts long into the finish.

Alcohol: 14.5%.

Total Acid: 7.2 g/l.

Residual Sugar: 1.4 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.

Vinyard Notes

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

Altitude: 450-550 meters (1,475-1,640 feet) a.s.l.

Soil: Calcareous moraines on solid quartz porphyry.

Slope: 50-60%

Training: Pergola and trellis

Density: 4,500-7,500 vines/ha.

Yield: 50 hl/ha.

Winemaking Notes

Harvest: Beginning of October.

Vinification: Gentle pressing followed by fermentation in large tonneau.

Aging: 12-months on fine lees in large tonneau followed by another year in stainless steel on fine lees.





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.