



VINITY
WINE COMPANY

Gump (Gumphof)

Weissburgunder (Pinot Bianco) Mediævum

Overview

- Beneath the medieval walls of Presule Castle, on steep terraces above the Isarco Valley, Gumphof's Mediævum Pinot Bianco — Weissburgunder, as it's known in this German-speaking corner of Italy — captures Südtirol in its purest form. Markus Prackwieser coaxes remarkable character from this understated grape: hand-picked fruit from stony, high-elevation vineyards, gently pressed and raised on fine lees in stainless steel. Crisp orchard fruit, white blossom, and a cool streak of Dolomite minerality riding bright Alpine acidity to a long, saline finish.

Appellation: Südtirol DOC

Type: Dry, white

Varietal: 100% Weissburgunder (Pinot Bianco)

Winemaking and Vineyard Notes

Vineyards: Steep, terraced parcels surrounding the historic Gumphof farmstead in Novale di Presule, beneath Presule Castle.

Altitude: 400–500 meters (1,300–1,640 feet) a.s.l.

Soil: Sandy-loam soils over quartz porphyry bedrock; southeast and southwest exposures.

Slope: 50–70%

Training: Pergola and trellis

Density: 4,000–7,500 vines/ha.

Yield: 65 hl/ha.

Harvest: Mid-September.

Vinification: Gentle pressing followed by fermentation in stainless steel tanks.

Aging: 8-months on fine lees in stainless steel tank.

Tasting Notes

Color: Pale straw with green glints.

Bouquet: Refined nose of green apple, pear, white blossom, and a hint of hazelnut over cool wet stone.

Palate: Precise and vital — juicy orchard fruit framed by bright Alpine acidity and saline Dolomite minerality, finishing long, clean, and quietly persistent.

Alcohol: 13.5%.

Total Acid: 6.6 g/L.

Residual Sugar: 1.0 g/L.

Serving Temperature: 8–10°C (46–50°F).

Food Pairing

Seafood, tender light meats, sauteed kale, roasted squash, lentils, shellfish, sushi, and sashimi.



High above the Isarco Valley in Alto Adige, **Gumphof** clings to steep slopes beneath the medieval castle of Presule. This centuries-old farmstead, run by the Prackwieser family for generations, was transformed by Markus Prackwieser into one of Südtirol's most acclaimed small estates. Vines climbing from 350 to 500 meters bask in warm Alpine sun by day and cool mountain air by night, yielding wines of crystalline tension: taut, mineral Pinot Bianco and Sauvignon under the "Praesulis" and "Mediaevum" labels, plus silky Schiava and refined Pinot Nero.