



VINITY
WINE COMPANY

Gump (Gumphof) Sauvignon Mediævum

Overview

- Born on steep, stony slopes beneath the medieval castle of Presule, this is Sauvignon with mountain manners — bright, taut, and irresistibly fresh. Gooseberry, elderflower, and a flash of Alpine herbs leap from the glass, riding crisp Dolomite acidity to a cool, mineral finish. Winemaker Markus Prackwieser bottles the pure energy of the Isarco Valley: high vines, big sun, cold nights.

Appellation: Südtirol DOC

Type: Dry, white

Varietal: 100% Sauvignon (Sauvignon Blanc)

Winemaking and Vineyard Notes

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

Altitude: 450–550 meters (1,300–1,640 feet) a.s.l.

Soil: Calcareous moraines on solid quartz porphyry.

Slope: 50–70%

Training: Pergola and trellis

Density: 7,500 vines/ha.

Yield: 65 hl/ha.

Harvest: Mid-September.

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

Aging: 7-months on fine lees in stainless steel tank.

Tasting Notes

Color: Brilliant straw-green.

Bouquet: Expressive nose of gooseberry, elderflower, white peach, and cut Alpine herbs with a cool stony undertone.

Palate: Taut and vibrant — crisp Dolomite acidity, saline minerality, and a long, precise, mouthwatering finish.

Alcohol: 13.5% ABV.

Total Acid: 6.5 g/L.

Residual Sugar: 1.8 g/L.

Serving Temperature: 8–10°C (46–50°F)

Food Pairing

Fish dishes, seafood, avocado with prawns, walleye or zander, scallops, oysters, egg dishes, veal chop with cream sauce, prawn brochettes, sushi, and sashimi, and goat cheese (try Crottin de Chavignol).



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.