



VINITY

WINE COMPANY

Gump (Gumphof) Vernatsch (Schiava) Mediaevum

Overview

- Südtirol's beloved everyday red, known as Schiava in Italian, and nowhere more charming than on these steep slopes beneath Presule Castle. Markus Prackwieser treats this old Alpine grape with the respect of a grand cru: silky, fragrant, and impossibly drinkable, brimming with wild cherry, raspberry, violets, and a whisper of almond over cool mountain stone. Light on its feet, serve it with a slight chill and watch it disappear — alongside speck, pizza, mountain cheese, or absolutely nothing at all. The Dolomites in a glass.

Appellation: Südtirol DOC

Type: Dry, red

Varietal: 100% Vernatsch (Schiava)

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: Bright ruby red.

Bouquet: Violet and hibiscus florals float over black cherries and red berries, soft spices and earthy mineral notes.

Palate: Light-bodied and silky, with juicy red fruit, gentle tannins, and a fresh, subtly saline finish.

Alcohol: 13%.

Total Acid: 4.9 g/L.

Residual Sugar: 1.8 g/L.

Serving Temperature: 14–16° C (57–61° F)

Food Pairing

Speck and salumi, pizza, mountain and Alpine cheeses, roast chicken, grilled lake fish, mushroom dishes.



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.