



VINITY
WINE COMPANY

Gump (Gumphof)

Weissburgunder (Pinot Bianco) Praesulis

Overview

- Pinot Bianco — Weissburgunder to this German-speaking corner of the Alps — is Südtirol's quiet superstar, and nowhere does it speak more clearly than here. From steep, stony terraces beneath the ancient castle of Presule (the "Praesulis" of the name), Markus Prackwieser crafts his flagship white: taut and luminous, layering crisp green apple, white peach, and mountain blossom over a deep vein of Dolomite minerality. Concentrated yet weightless, it finishes long, saline, and electric.

Appellation: Südtirol DOC

Type: Dry, white

Varietal: 100% Weissburgunder (Pinot Bianco)

Winemaking and Vineyard 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: Pergola and trellis

Density: 8,000 vines/ha.

Yield: 45 hl/ha.

Harvest: Mid-September.

Vinification: Gentle pressing followed by fermentation in stainless steel tanks (2/3s) and large tonneau (1/3).

Aging: Maturation on the fine lees in steel tanks and 1/3 in wooden cask (tonneau) for 11 months.

Tasting Notes

Color: Straw yellow with bright yellow-green highlights.

Bouquet: White orchard fruit, complex citrus and herbal notes, chamomile, alpine herbs, and a chalky minerality.

Palate: Vibrant orchard fruit, racy Alpine acidity, and a deep saline mineral core driving a long, electric finish.

Alcohol: 13.5%.

Total Acid: 6.3 g/L.

Residual Sugar: 0.9 g/L.

Serving Temperature: Chilled 12-14° C (54-57° F)

Food Pairing

Fresh fish and shellfish, risotto, white asparagus, poultry, Alpine and soft-ripened cheeses, herb-driven cuisine.



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.