



VINITY
WINE COMPANY

Gump (Gumphof) Pinot Noir (Blauburgunder) Praesulis

Overview

- On steep, stony slopes beneath the ancient castle of Presule (the "Praesulis" that names this wine), warm Alpine days and cold Dolomite nights coax out Blauburgunder of rare finesse: wild strawberry, black cherry, and forest floor laced with rose petal and cool spice. Silky yet structured, it glides across the palate with mountain freshness and a long, mineral-etched finish. Südtirol's answer to Burgundy, sung in a clear Alpine voice.

Appellation: Südtirol DOC

Type: Dry, red

Varietal: 100% Pinot Nero (Blauburgunder)

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: End of September.

Vinification: One week of cold maceration, then fermentation and maceration in steel tanks for two weeks.

Aging: 12-months in barriques.

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

Game, wildfowl, veal scallopini, rabbit, roasted meats, rognon à la moutarde, and hard cheeses.



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.