



VINITY
WINE COMPANY

Gump (Gumphof) Pinot Noir Riserva Renaissance

Overview

- The summit of the estate. From the oldest, steepest parcels beneath Presule Castle, Markus Prackwieser selects only the finest Blauburgunder for "Renaissance" — his rebirth of Alpine Pinot Noir as grand vin. Patiently raised in French oak and given long rest before release, it unfolds in slow, seductive layers: black cherry and wild berries entwined with rose, forest floor, sweet spice, and cool Dolomite stone. Silky yet profound, with tannins like polished velvet and a finish that lingers on and on. Südtirol's quiet masterpiece.

Appellation: Südtirol DOC

Type: Dry, white

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%

Trellis system: wire-trained

Density: 8,000 vines/ha.

Yield: 45 hl/ha.

Harvest: Mid-September.

Vinification: One week of cold maceration, then then fermentation and two weeks mash-time in steel tanks (40% as whole bunches).

Aging: Malolactic fermentation and 18 months of aging in barrique (50% new barrels); thereupon assemblage and six months of maturation in big oak casks.

Tasting Notes

Color: Bright ruby red with light violet rim.

Bouquet: A profound, layered nose of black cherry, wild berries, and dried rose over forest floor, sweet spice, tobacco, and crushed stone.

Palate: Juicy red berries and black cherry on the palate, dark chocolate, balsamic, and leather, with fresh, well-integrated tannins that are soft and pleasing. Deep mineral energy to an exceptionally long finish.

Alcohol: 14%.

Total Acid: 5.4 g/L.

Residual Sugar: 0.4 g/L.

Serving Temperature: 18 to 20° C (64 - 68° F)

Food Pairing

Game birds and venison, roast duck, beef tenderloin, porcini and truffle dishes, aged Alpine 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.