



VINITY  
WINE COMPANY

## Gump (Gumphof) Sauvignon Blanc Praesulis

### Overview

- Sauvignon with an Alpine soul. On steep, stony terraces beneath the ancient castle of Presule — the "Praesulis" that crowns Gumphof's finest wines — Markus Prackwieser pushes this expressive grape to thrilling heights: gooseberry, white peach, and elderflower charged with cut Alpine herbs, flint, and cold mountain stone. Taut, concentrated, and vibrating with Dolomite energy, it drives to a long, saline, electrifying finish. One of Italy's benchmark Sauvignons

**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:** 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:** Star-bright sunny straw with light green glints.

**Bouquet:** An intense, precise nose of gooseberry, white peach, and elderflower over cut Alpine herbs, flint, and crushed stone.

**Palate:** The palate is taut and concentrated — racy acidity, layered orchard and citrus fruit, and a deep saline minerality powering a long, electric finish.

**Alcohol:** 13.5%.

**Total Acid:** 6.5 g/L.

**Residual Sugar:** 0.8 g/L.

**Serving Temperature:** Chilled 8-10° C (46-50° 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.