



VINITY
WINE COMPANY

Gump (Gumphof) Sauvignon Blanc Riserva Renaissance

Overview

- From the estate's oldest, steepest terraces beneath Presule Castle, Markus Prackwieser crafts "Renaissance" — a Sauvignon of rare patience, raised slowly on its lees and released only when ready. Gone is the simple varietal flash; in its place, profound depth: ripe white peach, gooseberry, and candied citrus woven with Alpine herbs, smoke, flint, and honeyed stone. Concentrated, textured, and humming with Dolomite tension, it uncoils across the palate to a saline finish of astonishing length.

Appellation: Südtirol DOC

Type: Dry, white

Varietal: 100% 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%

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: Brilliant straw-yellow with light yellow-green highlights.

Bouquet: Sage, citrus, elderflower, alpine herbs, a touch of white asparagus, gooseberry, and wet stone.

Palate: Savory, fresh, and juicy. Ripe yellow orchard fruit, notes of grapefruit and tropical fruit, crisp acidity, and salty minerality on the long finish.

Alcohol: 14.5%.

Total Acid: 6.5 g/L.

Residual Sugar: 0.9 g/L.

Serving Temperature: Chilled 10–12° C (50–54° F).

Food Pairing

Lobster and rich shellfish, turbot and other fine fish in sauce, roast poultry, veal, risotto with mountain herbs, mature 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.