



VINITY
WINE COMPANY

Gump (Gumphof)

Weissburgunder (Pinot Bianco) Riserva Renaissance

Overview

- From the oldest, steepest terraces beneath Presule Castle, Markus Prackwieser elevates Weissburgunder — Pinot Bianco — to heights few believed possible. Raised slowly on its lees and released only when ready, "Renaissance" trades the variety's easy charm for real profundity: ripe orchard fruit, white flowers, and hazelnut deepening into honeyed stone, smoke, and cool Dolomite minerality. Rich yet chiseled, expansive yet weightless, it flows to a satisfyingly long, mountain saline finish.

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: Beginning of October.

Vinification: Gentle pressing followed by fermentation in large tonneau.

Aging: 12 months on the gross lees in tonneau and afterwards for one year in steel tanks on the fine lees.

Tasting Notes

Color: Deep straw-gold.

Bouquet: Citrus, apricot, complex floral and herbal notes, with a brisk minerality.

Palate: A layered, slowly unfolding nose of ripe pear, golden apple, and white blossom over hazelnut, honeyed stone, smoke, and wet rock.

Alcohol: 14.5%.

Total Acid: 6.2 g/L.

Residual Sugar: 1.2 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.