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[Home](#) > Gump Hof - Markus Prackwieser

## Gump Hof - Markus Prackwieser



Markus Prackwieser  
Gump Hof

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### Description:

Down-to-earth and cosmopolitan: the fact that someone can be both is proven by Markus Prackwieser. Although he runs the Gump Hof winery at Fiè allo Sciliar, which is nearly half a millennium old, with a great deal of respect for tradition, he also gets his inspiration from abroad: from Wachau, from Burgundy, or from the Loire Valley. "Those are the exemplary regions," Prackwieser says. Since 2000, he has been responsible for the Gump Hof winery in Fiè, and since that time, he has sought exchanges with other vintners and winemakers in the region as well as on the national and international level, in order to exchange information, consult with each other, and makes use of synergies. So new paths are not a strange thing to the winegrower, nor are deep roots in history. After all, the Gump Hof dates back to the sixteenth century. "That characterizes the estate, it has an effect with respectful dealings with the environment, with typical grape varieties being grown, with classic cultivation methods, and with laborious work by hand," Prackwieser says. Within that context, the winegrower can fall back on vineyards from 400 to 850 meters in elevation, up to 70 percent of which are steep, in which Pinot Noir and Pinot Bianco, Sauvignon Blanc, Gewürztraminer, and Schiava grow. In the wines of the Gump Hof winery in Fiè, being down-to-earth and cosmopolitan flow together. Or, as Prackwieser says, "The knowledge that has been acquired, our own experience, time, and patience; and the honing of an independent flavor profile all lead to the character of the landscape being reflected in our wines. And that of the winegrower."

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