



#### TASTING NOTES

Blueberries, blackberries, currant, and minerals suggesting graphite soils with savory notes on the palate.

## De Vescovi Ulzbach Teroldego Rotaliano Classico

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Trentino-Alto Adige	Teroldego Rotaliano
APPELLATION	
DOC Teroldego Rotaliano	

#### WINERY

The de Vescovi family has roots in Trentino that date back to the late 1600s. When they settled near the mouth of the Noce River they began cultivating Teroldego vines and began the de Vescovi winemaking legacy. For more than 30 years at the start of the 20th century they made and sold their own estate wines but following WWII they moved to the co-op model of selling bulk grapes.

Giulio de Vescovi took the reins of the estate in 2003, releasing his first vintage in 2005. Giulio is deeply committed to carrying on his family's legacy and learning the land they originally settled on. His ambition and innovative spirit make themselves clear in his finished wines, which capture all the zing and complexity of Teroldego while still managing to manifest finesse and delicacy.

#### CULTIVATION

The vineyards are located in the heart of the production area of Teroldego, and are partly reared with pergola.

#### VINIFICATION

Fermentation on the skins in open oak vats for about seven days at controlled temperatures below 30° C, maceration with montages and délestage, alcoholic fermentation with soft pressing marcs, natural course of malolactic fermentation partially in wood and partially in stainless steel where it remains for aging.

#### AGING

Aged in stainless steel for about 10 months with final aging in bottle for 4-5 months.