



TASTING NOTES

Dark ruby into garnet color in the glass. Intense nose of forest fruits, wild red berries, toffee, and vanilla. A full bodied, intensely structured red wine with elegant tannins and graceful mineral typical of graphite and clay soils.

De Vescovi Ulzbach Teroldego Rotaliano Vigilius

COUNTRY	ABV
Italy	14%
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 7-10 days at controlled temperatures between 28 and 32° C. Management of maceration with sun hand pressing, alcoholic fermentation finished without pressing of pomace, natural course of malolactic fermentation in small oak barrels where the wine is then aged.

AGING

Aged for about 12-18 months in small oak barrels with final aging in the bottle for a minimum of 12 months.

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