



WINERY	De Vescovi Ulzbach
WINE	Teroldego Rotaliano 'Classico' DOC
REGION	Trentino
VARIETAL	100% Teroldego
LOCATION OF VINEYARDS	Five selected vineyards in Mezzocorona (Piana Rotaliana) including the prized 'Rauti' and 'Chiesure' sites.
ALTITUDE	740ft a.s.l.
AGE OF VINES	50-70 years on average
TYPE OF PLANTING	Old pergola Trentina
AVERAGE YIELD	50hl per hectare
SOIL	Granitic and limestone with gravel and pebbles
TYPE OF CULTIVATION	Organic (non certified)
VINIFICATION	Manual harvest takes place towards the end of September. Part natural fermentation (without additional yeasts) and part 'induced' fermentation (with added yeasts) is carried out in conical 40-hl vats at a temperature below 82F. Maceration lasts approx 7 days with pumping over and delestages. Malolactic fermentation occurs naturally in oak vats.
AGING	Aged for 10 months in 40 hl French oak vats, followed by 6 months of bottle age prior to release.
ALCOHOL CONTENT	13%
TOTAL PRODUCTION	25,000 bottles
OENOLOGIST	Giulio De Vescovi

TASTING NOTES

Teroldego Rotaliano Classico is an excellent interpretation of this variety which finds in this area the perfect growing conditions, hardly cultivated anywhere else in the world. Dark ruby red in color with hints of violet. Aromas of dark berry fruit (blueberry) on the nose with floral and mineral hints which continue onto the palate. The pergola training system is used to keep the vine's natural vigor in check resulting in a soft, well balanced wine with a pleasing taste of almond on the finish. Pairs well with red meats, roasts, mushrooms and aged cheeses.

ABOUT THE WINERY

The De Vescovi family has been cultivating grapes in Mezzocorona, in the Campo Rotaliano area of the Trentino region, for over 300 years. The family settled in an area close to the mouth of the River Noce (Ulzbach) and began growing and bottling Teroldego grapes which have always flourished in this area because of the pebbly soil and ideal microclimate for this variety. However, after World World II, production was discontinued and the family opted for selling grapes to a local cooperative. It was in recent years that young and passionate Giulio De Vescovi, having completed a degree in Enology and Viticulture at the famous Istituto di San Michele all'Adige, resumed the family tradition. 2003 was his first 'true' harvest and in 2005 the first wines were released. Now, perfectly attuned with the habitat of Campo Rotaliano, Giulio is becoming increasingly confident in his work as a vigneron, mixing his age-old family tradition with the dedication of a modern winemaker.

www.devescoviulzbach.it