DE VESCOVI ULZBACH

The De Vescovi family has been tending vines since the middle of the 1700's in the Piana Rotaliana area of Trentino, and their name and their feuds are often mentioned in the history of the area, and an eponymous fortress towers over the village of Mezzacorona today. Winemaking ended during WWII as the grandfather of Giulio Vescovi, the current owner, began selling grapes to local co-ops. Giulio resurrected the domaine in 2003, adding Ulzbach, the Austrian surname of his ancestors, to the name of the winery. Today, Giulio makes two delicious wines from Teroldego, with the "Vigilius" coming from pergola trained wines planted in the 1950's at the prized sites of Rauti-Camorz and Fron.

TEROLDEGO VIGILIUS

REGION Trentino, Italy

APPELLATION DOC Rotaliano

VARIETALS 100% Teroldego

SOIL Alluvial gravel and sand, atop limestone

VINEYARD FLEVATION 230 m

YIELDS 3.75 kg/ha

VITICULTURE Pergola trained and hand harvested

WINE MAKING Fermented in wooden vats with ambient

yeasts. Maceration on the skin lasts for 10 days. The wine is then aged 12-18 months in a combination of Slavonian and new French oak casks. After natural decanting in stainless steel tanks, the wine is bottled

unfiltered.

TASTING NOTES The wine displays notes of blackberry, mulberry,

and black currant with earthy undertones. A robust wine that pairs perfectly with red meats,

roasts, and mushroom dishes.



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