



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 vines 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 ELEVATION	230 m
YIELD	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.

