
DE VESCOVI ULZBACH BIANCO 'PLANTA'



Region: Trentino, Italy

Appellation: Vigneti delle Dolomiti IGT

Grapes: 30% Sauvignon, 30% Pinot Blanc, 40% Incrocio Manzoni Bianco

Farming: Certified Organic

Age of vines: Planted between 2009 & 2009

Altitude, Aspect & Soil Type: 450 M, Clay soils

Typical Harvest Time: End of September

Maceration & Fermentation: Bunches held in press at low temperatures overnight to extract flavors from the skins. Fermented in stainless steel, cement and barriques. Bottled in the late spring following the vintage.

Finishing: Fined with Bentonite, filtered with .65 micron mesh, cold stabilized

Notes from Oliver:

De Vescovi Ulzbach is a historic producer, certified organic, with more than seven hectares of vineyards in the heart of the Campo Rotaliano. The de Vescovi family has been established in this area since the late 1600s, has owned the estate and made wine here since about 1700, and first bottled under their own label in 2003.

Most of De Vescovi's vineyards are to be found next to the winery, in the Campo Rotaliano, but this vineyard is about 15 minutes' drive away, at much higher altitude, near Vigo di Ton. Higher elevation vineyards are particularly good for white wines, as they tend to preserve acidity; this one is at about 450 meters, or 1,500 feet, above sea level. Bright pale yellow appearance; complex aroma of wet stones, herbs, lime peel, with a hint of apricot. In the mouth the same notes with a touch of wood showing; fairly full-bodied but with good balancing acidity and a long finish.