
DE VESCOVI ULZBACH TEROLDEGO 'ROSSO ULZBACH'



Region: Trentino, Italy

Appellation: Teroldego Rotaliano DOC

Grapes: 100% Teroldego

Farming: Certified Organic

Age of vines: Planted between 1950 & 1997

Altitude, Aspect & Soil Type: 220 M, Alluvial sand and gravel

Typical Harvest Time: End of September

Maceration & Fermentation: Bunches are destemmed and partly crushed, macerated for 3-5 days in oak with half the must. Finishes fermentation in cement. The rest of the must macerates at low temperatures, and finishes fermentation in stainless steel.

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.

Made entirely of the Teroldego grape grown in the Piano Rotaliano area near Trento, this is a fresh, charming version of this distinctive variety. The winemaking is complicated but the result is immediately appealing and great everyday drinking. The result is more straightforward than the process: a deeply colored wine that is fruity, somewhat herbal, lush, silky on the palate and dangerously easy to drink. Very useful red wine, drink it with hamburgers, all sorts of red meat, or of course roast chicken.