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## DE VESCOVI ULZBACH TEROLDEGO

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**Region:** Trentino, Italy

**Appellation:** Teroldego Rotaliano DOC

**Grapes:** 100% Teroldego

**Farming:** Certified Organic

**Age of vines:** Planted between 1950 and 1997

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

**Typical Harvest Time:** End of September

**Maceration & Fermentation:** 40-50 days maceration, low temperature fermentation in wood and unlined cement with selected and native yeasts

**Aging:** 10 months in unlined cement (50%) and 25 and 40 hL French oak barrel (50%)

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

**Production:** 40,000 bottles annually

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### 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.

The Campo Rotaliano, where De Vescovi Ulzbach has their vineyards, 'is one of the very few documented *grand crus* related to a specific grape variety in all of Italy,' (D'Agata, Native Wine Grapes of Italy). This Teroldego is a gorgeous opaque violet-tinged purple; on nose and palate the wine makes me think of cooler-climate Syrah with hints of Cabernet Franc. Very berryish, meaty, some Assam tea notes, some herbal notes, rusty/meaty hints, big but not at all bitter. Fresh palate, long finish with almond note. Drink with flavorful pasta dishes, cheeses, and game meats.