

# Vezzoli Giuseppe

Italy - Lombardy - Erusco (BS)



## CURTEFRANCA RED

**Cabernet Franc, Cabernet Sauvignon, Merlot, minimal part of Barbera and Nebbiolo**

**Production area:** Erbusco

**Terrain:** sassoso

**Harvest:** manual

**Vinification:** Fermentation in contact with the skins for about 10-12 days

**Refinement:** in barriques for about a year, then in stainless steel tanks, after 3 months in bottles to rest for 4 to 6 months

**Color:** deep red

**Fragrance:** fruity

**Flavor:** fruity with herbaceous hints

**Alcoholic Grade:** 12% vol



**Ownership/Founders** Giuseppe Vezzoli's Family / Attilio Vezzoli

**Start of Activity** 1994

**Vitiviniculture** Traditional

**Hectares** 60

**Bottles produced** 180.000

An eclectic man of few words, Giuseppe Vezzoli is the "deus ex machina" of this Franciacorta reality that is imposing itself for the rigor of its choices and for the courage and constancy with which it carries them out. The Vezzoli brand is young since the first bottles saw the light "only" in 1994, but for nearly a century the Vezzoli family has been working the vineyard in the hills of Erbusco. Giuseppe with the help of his wife Maria and two children Jessica and Dario (who manage a small vineyard from which Sullali was born) produces wines guaranteeing tradition but also constant research for the continuous improvement of production. Vineyards proudly tended by the winery for nearly a century are located in seven different communes in Franciacorta where they produce grapes with great potential on which Giuseppe is also working through the ancestral system, where sugars from the must itself are used. Vezzoli's Franciacortas with dosages always reduced to a minimum are to this day an example for the area, thanks to their great balance son of the marriage of innovation and tradition.