

Vezzoli Giuseppe

Italy - Lombardy - Ebrusco (BS)







FRANCIACORTA BRUT ROSÉ

100% Pinot Noir

Production area: Erbusco

Terrain: sassoso Harvest: manual

Vinification: fermentation in temperature-controlled steel tanks, after assembly a second fermentation in the bottle, the skins after pressing remain in contact with the must for about

three hours, giving the typical rosé colour **Refinement:** on the lees for at least 24 months **Color:** salmon pink, captivating brightness and shine

Fragrance: complex and inviting aromatic bouquet, fresh fruity notes of red fruits lend a vibrant, summery character, floral nuances of rose and undergrowth add delicacy and elegance **Flavor:** fresh, lively and fruity, pleasant acidity giving balance and structure, flavours of red and black fruits such as wild strawberries and currants, light citrus note refreshing the palate, fine bubbles, long and persistent finish

Alcoholic Grade: 12% vol



An eclectic man of few words, Giuseppe Vezzoli is the driving force behind this Franciacorta winery, which has made a name for itself thanks to the rigour of its choices and the courage and consistency with which it pursues them. The Vezzoli brand is relatively young, given that the first bottles were produced "only" in 1994, but the Vezzoli family has been working the vineyards in the hills of Erbusco for almost a century. Giuseppe with the help of his wife Maria and two children Jessica and Dario (who manage a small vineyard from which Sullalì 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.