

Vezzoli Giuseppe

Italy - Lombardy - Erbusco (BS)



FRANCIACORTA BRUT SATÈN 100% Chardonnay

Production area: Erbusco

Terrain: sassoso

Harvest: manual

Vinification: fermentation partly in temperature-controlled steel tanks and partly in used wooden baarriques, second fermentation in the bottle after assembly

Refinement: on the lees for a minimum of 24 months, until draught

Color: bright golden yellow

Fragrance: intense aromas of fruit, such as ripe apple, yellow pear and delicate lemon zest, enveloping and inviting, subtle floral backgrounds of jasmine and wild flowers, and a very fine perlage of unmistakable quality

Flavor: dry, with balanced acidity and a soft, silky texture, fruity and decidedly persistent, balanced, mineral, deep and complex, long and pleasantly dry finish

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.