

## Vezzoli Giuseppe

Italy - Lombardy - Ebrusco (BS)







## FRANCIACORTA BRUT

100% Chardonnay

Production area: Erbusco

Terrain: sassoso Harvest: manual

Vinification: fermentation in temperature-controlled steel

tanks, second fermentation in the bottle

Refinement: On the lees for a period of not less than 20

months

**Color:** medium intense lemon yellow with golden hues **Fragrance:** Intense aromas of fresh fruit, such as apple, pear and lemon zest, giving a fruity and fresh profile, subtle floral background, with hints of white flowers and a fine, elegant perlage

**Flavor:** dry, medium acid with an enveloping texture, fruity and persistent, harmonious balance of apple, pear and citrus notes, deep and complex, long and pleasantly dry finish, with a hint of

freshness

Alcoholic Grade: 12% vol



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 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.