

Vezzoli Giuseppe

Italy - Lombardy - Erusco (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



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 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.