Vezzoli Giuseppe

Italy - Lombardy - Ebrusco (BS)



FRANCIACORTA DOSAGE ZERO

50% Chardonnay, 50% Pinot Noir

Production area: Erbusco
Terrain: sassoso
Harvest: manual
Vinification: fermentation in temperature-controlled steel tanks, after assembly a second fermentation in the bottle
Refinement: on the lees for about 20 months
Color: well accentuated straw yellow, with a fine and continuous perlage
Fragrance: Complex, clean and linear with hints of grapefruit, pineapple and a roasted hazelnut finish
Flavor: Full-bodied and well-structured, round and dry with a bright acidic streak
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.